



## Peanut Butter Blossoms

READY IN



30 min.

SERVINGS



30

CALORIES



350 kcal

CONDIMENT

DIP

SPREAD

### Ingredients

- 1 tsp baking soda
- 0.3 cup brown sugar packed
- 0.5 cup butter softened
- 0.7 cup creamy peanut butter
- 1 eggs
- 1.5 cups flour
- 0.7 cup granulated sugar divided
- 2 Tbsp milk
- 48 foil-wrapped milk chocolate pieces

- 0.3 cup planters cocktail peanuts finely chopped
- 0.5 tsp salt
- 1 tsp vanilla

## Equipment

- bowl
- baking sheet
- oven
- blender

## Directions

- Heat oven to 375F.
- Beat butter, peanut butter, 1/3 cup granulated sugar and brown sugar in large bowl with mixer until light and fluffy.
- Add egg, milk and vanilla; mix well.
- Combine flour, nuts, baking soda and salt. Gradually add to butter mixture, beating after each addition until well blended.
- Shape dough into 48 balls, each about 1 inch in diameter; roll in remaining granulated sugar.
- Place, 2 inches apart, on baking sheets.
- Bake 9 to 10 min. or until lightly browned. Immediately press a chocolate piece into center of each cookie. (Cookie will crack slightly around edge.) Cool on baking sheets 1 min.
- Remove to wire racks; cool completely.

## Nutrition Facts



**PROTEIN 4.59%** **FAT 53.01%** **CARBS 42.4%**

## Properties

Glycemic Index:10.13, Glycemic Load:17.2, Inflammation Score:-3, Nutrition Score:6.4200000166893%

## Nutrients (% of daily need)

Calories: 349.99kcal (17.5%), Fat: 22.37g (34.42%), Saturated Fat: 11.72g (73.24%), Carbohydrates: 40.27g (13.42%), Net Carbohydrates: 37.2g (13.53%), Sugar: 30.56g (33.96%), Cholesterol: 13.71mg (4.57%), Sodium: 140.49mg (6.11%), Alcohol: 0.05g (100%), Alcohol %: 0.08% (100%), Caffeine: 29.57mg (9.86%), Protein: 4.36g (8.72%), Manganese: 0.39mg (19.67%), Magnesium: 65.35mg (16.34%), Copper: 0.31mg (15.37%), Fiber: 3.06g (12.25%), Phosphorus: 103.26mg (10.33%), Iron: 1.74mg (9.64%), Vitamin B2: 0.16mg (9.52%), Vitamin B3: 1.7mg (8.49%), Zinc: 0.92mg (6.16%), Selenium: 4.29µg (6.13%), Folate: 22.43µg (5.61%), Potassium: 189mg (5.4%), Vitamin B1: 0.08mg (5.22%), Vitamin E: 0.75mg (4.97%), Vitamin K: 3.13µg (2.98%), Vitamin B6: 0.06mg (2.87%), Calcium: 21.29mg (2.13%), Vitamin A: 104.09IU (2.08%), Vitamin B5: 0.18mg (1.82%)