

Peanut Butter Blossoms

READY IN



265 min.

SERVINGS



48

CALORIES



211 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 0.7 cup brown sugar
- ☐ 2 eggs
- ☐ 3 cups flour
- ☐ 24 ounce milk chocolate candy kisses kisses® such as Hershey's
- ☐ 0.3 cup milk
- ☐ 1.5 cups peanut butter
- ☐ 1 teaspoon salt
- ☐ 1 cup shortening

- ☐ 2 teaspoons vanilla extract
- ☐ 0.3 cup sugar white or as needed
- ☐ 0.7 cup sugar white

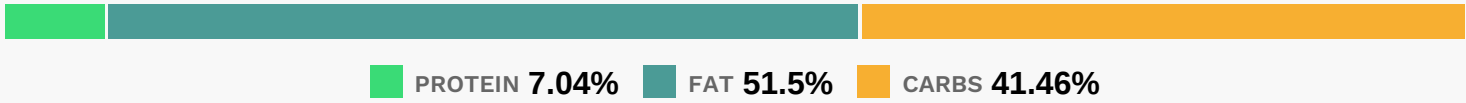
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ Beat peanut butter, shortening, 2/3 cup white sugar, brown sugar, milk, eggs, and vanilla extract together with an electric mixer in a large bowl until creamy and smooth.
- ☐ Sift flour, baking soda, and salt together in a bowl. Gradually fold flour mixture into peanut butter mixture to form a smooth dough. Cover bowl with plastic wrap and refrigerate until chilled, about 1 hour.
- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Pour 1/4 cup white sugar into a shallow bowl. Scoop dough into 1-inch balls, roll balls in sugar, and place 1 1/2 inches apart on baking sheets.
- ☐ Bake cookies in the preheated oven for 6 minutes; rotate cookie sheets and continue baking for another 3 minutes. Press a chocolate kiss about halfway down in the center of each cookie.
- ☐ Bake for until chocolate begins to melt and lose form, another 2 to 3 minutes. Cool on wire racks until chocolate hardens, at least 3 hours.

Nutrition Facts



Properties

Glycemic Index:5.57, Glycemic Load:7.2, Inflammation Score:-1, Nutrition Score:3.2847825735807%

Nutrients (% of daily need)

Calories: 211.27kcal (10.56%), Fat: 12.69g (19.53%), Saturated Fat: 4.31g (26.96%), Carbohydrates: 22.99g (7.66%), Net Carbohydrates: 22.05g (8.02%), Sugar: 15.4g (17.11%), Cholesterol: 10.37mg (3.46%), Sodium: 144.58mg (6.29%), Alcohol: 0.06g (100%), Alcohol %: 0.16% (100%), Protein: 3.9g (7.81%), Manganese: 0.17mg (8.73%), Vitamin B3: 1.54mg (7.7%), Vitamin E: 1.02mg (6.81%), Folate: 22.12µg (5.53%), Selenium: 3.63µg (5.18%), Vitamin B1: 0.07mg (4.98%), Phosphorus: 40.82mg (4.08%), Magnesium: 16.01mg (4%), Iron: 0.69mg (3.83%), Vitamin B2: 0.06mg (3.82%), Fiber: 0.94g (3.75%), Calcium: 37.31mg (3.73%), Copper: 0.05mg (2.42%), Vitamin K: 2.33µg (2.22%), Vitamin B6: 0.04mg (2.22%), Zinc: 0.29mg (1.93%), Vitamin B5: 0.19mg (1.86%), Potassium: 62.67mg (1.79%)