



## Peanut Butter Blossoms (Cookie Exchange Quantity)

 Vegetarian  Popular

READY IN



85 min.

SERVINGS



84

CALORIES



98 kcal

DESSERT

### Ingredients

- ☐ 1 cup granulated sugar
- ☐ 1 cup brown sugar packed
- ☐ 1 cup creamy peanut butter
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 3 cups flour all-purpose
- ☐ 1.5 teaspoons baking soda

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 tablespoons granulated sugar
- ☐ 84 add a hershey's chocolate kiss on top as done kisses®

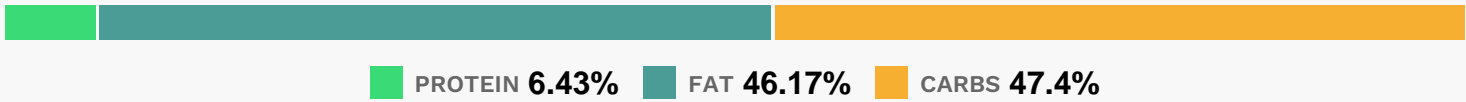
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

## Directions

- ☐ Heat oven to 375°F. In large bowl, beat 1 cup granulated sugar, the brown sugar, peanut butter, butter and eggs with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder.
- ☐ Shape dough into 1-inch balls; roll in additional granulated sugar.
- ☐ Place about 2 inches apart on ungreased cookie sheet.
- ☐ Bake 8 to 10 minutes or until edges are light brown. Immediately press 1 chocolate candy in center of each cookie.
- ☐ Remove from cookie sheet to wire rack.

## Nutrition Facts



## Properties

Glycemic Index:4.42, Glycemic Load:4.41, Inflammation Score:-1, Nutrition Score:1.5326087014831%

## Nutrients (% of daily need)

Calories: 98.22kcal (4.91%), Fat: 5.26g (8.09%), Saturated Fat: 2.53g (15.8%), Carbohydrates: 12.15g (4.05%), Net Carbohydrates: 11.77g (4.28%), Sugar: 8.13g (9.03%), Cholesterol: 10.85mg (3.62%), Sodium: 61.4mg (2.67%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.65g (3.3%), Manganese: 0.08mg (3.88%), Vitamin B3: 0.68mg

(3.38%), Selenium: 2.04µg (2.91%), Folate: 11.41µg (2.85%), Vitamin B1: 0.04mg (2.66%), Vitamin E: 0.36mg (2.37%),  
Vitamin B2: 0.03mg (2.01%), Iron: 0.35mg (1.93%), Phosphorus: 19.1mg (1.91%), Calcium: 17.49mg (1.75%),  
Magnesium: 6.6mg (1.65%), Fiber: 0.38g (1.53%), Vitamin A: 73.19IU (1.46%), Copper: 0.02mg (1.08%)