



Peanut Butter-Kiss Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



150 kcal

DESSERT

Ingredients

- ☐ 2 cups baking mix all-purpose
- ☐ 13 ounce milk chocolate kisses
- ☐ 0.8 cup peanut butter
- ☐ 0.3 cup sugar
- ☐ 14 ounce condensed milk sweetened canned
- ☐ 1 teaspoon vanilla

Equipment

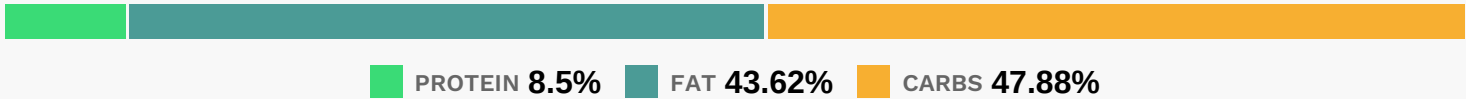
- ☐ baking sheet

- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat condensed milk and peanut butter at medium speed with an electric mixer until creamy.
- ☐ Add baking mix and vanilla, beating at low speed just until blended.
- ☐ Shape dough into 1-inch balls; roll in sugar.
- ☐ Place on lightly greased baking sheets.
- ☐ Bake at 350 for 11 minutes.
- ☐ Remove from oven, and immediately place a chocolate kiss in center of each cookie.
- ☐ Remove cookies to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:4.03, Glycemic Load:4.76, Inflammation Score:-1, Nutrition Score:2.8326086985028%

Nutrients (% of daily need)

Calories: 149.9kcal (7.49%), Fat: 7.62g (11.73%), Saturated Fat: 3.1g (19.39%), Carbohydrates: 18.83g (6.28%), Net Carbohydrates: 18.19g (6.61%), Sugar: 14.28g (15.86%), Cholesterol: 6.34mg (2.11%), Sodium: 130.55mg (5.68%), Alcohol: 0.04g (100%), Alcohol %: 0.14% (100%), Protein: 3.34g (6.68%), Phosphorus: 85.12mg (8.51%), Calcium: 65.35mg (6.54%), Vitamin B3: 1.04mg (5.21%), Manganese: 0.1mg (5.12%), Vitamin B2: 0.09mg (5.04%), Vitamin B1: 0.06mg (3.71%), Folate: 14.17µg (3.54%), Vitamin E: 0.52mg (3.44%), Magnesium: 13.63mg (3.41%), Selenium: 2.36µg (3.37%), Fiber: 0.64g (2.57%), Potassium: 82.28mg (2.35%), Iron: 0.39mg (2.18%), Vitamin B5: 0.2mg (1.99%), Zinc: 0.28mg (1.87%), Vitamin B6: 0.03mg (1.73%), Copper: 0.03mg (1.73%), Vitamin B12: 0.07µg (1.24%)