



Peanut Butter Kisses II

 **Gluten Free** Image not found or type unknown

READY IN

ready

45 min.

SERVINGS

servings

48

CALORIES

calories

197 kcal

- CONDIMENT
- DIP
- SPREAD

Ingredients

- ☐ 1 cup creamy peanut butter
- ☐ 2 eggs
- ☐ 48 milk chocolate candy kisses
- ☐ 1.3 cups sugar white

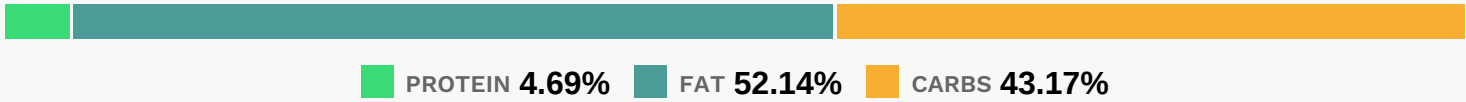
Equipment

- ☐ frying pan
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Mix peanut butter, sugar and eggs until blended. With floured hands, roll level tablespoons of dough into balls.
- ☐ Place balls 1 1/2 inches apart.
- ☐ Bake 12 – 14 minutes.
- ☐ Remove from pan, immediately place chocolate kiss in middle. Cool 1 – 2 minutes.

Nutrition Facts



Properties

Glycemic Index:2.64, Glycemic Load:10.32, Inflammation Score:-2, Nutrition Score:3.5104348050511%

Nutrients (% of daily need)

Calories: 196.72kcal (9.84%), Fat: 12.51g (19.25%), Saturated Fat: 6.22g (38.89%), Carbohydrates: 23.31g (7.77%), Net Carbohydrates: 21.51g (7.82%), Sugar: 20.18g (22.43%), Cholesterol: 6.82mg (2.27%), Sodium: 30.19mg (1.31%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 18.48mg (6.16%), Protein: 2.53g (5.06%), Manganese: 0.22mg (10.89%), Magnesium: 40.94mg (10.24%), Copper: 0.19mg (9.25%), Fiber: 1.8g (7.19%), Phosphorus: 63.01mg (6.3%), Vitamin B2: 0.09mg (5.11%), Iron: 0.9mg (5%), Vitamin B3: 0.9mg (4.52%), Vitamin E: 0.58mg (3.88%), Zinc: 0.58mg (3.87%), Potassium: 114.15mg (3.26%), Selenium: 1.6µg (2.28%), Vitamin B6: 0.04mg (1.95%), Vitamin K: 1.79µg (1.7%), Folate: 6.32µg (1.58%), Vitamin B5: 0.1mg (1.05%), Calcium: 10.43mg (1.04%)