

Surprise Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



42

CALORIES



100 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 cup brown sugar packed
- 0.5 cup butter softened
- 42 chocolate-covered caramel candies
- 0.5 cup crunchy peanut butter
- 1 eggs
- 1.3 cups flour all-purpose
- 0.5 cup sugar white

Equipment

- baking sheet
- oven

Directions

- Beat butter or margarine, peanut butter, 1/2 cup granulated sugar and brown sugar together until fluffy. Beat in egg. Sift flour and baking powder together; stir into butter mixture. Chill dough thoroughly, 2 to 3 hours.
- Preheat oven to 375 degrees F (190 degrees C).
- Roll dough into 1-inch balls. Press a chocolate-covered caramel into the middle of each ball.
- Roll dough around it.
- Roll each ball in granulated sugar.
- Place 2 inches apart on ungreased cookie sheets.
- Bake for 10 minutes or until golden brown.
- Let cool 2-3 minutes, then remove from cookie sheets.

Nutrition Facts



Properties

Glycemic Index:6.84, Glycemic Load:3.74, Inflammation Score:-1, Nutrition Score:1.5699999912278%

Nutrients (% of daily need)

Calories: 100.12kcal (5.01%), Fat: 5.12g (7.88%), Saturated Fat: 2.53g (15.82%), Carbohydrates: 12.56g (4.19%), Net Carbohydrates: 12.16g (4.42%), Sugar: 9.02g (10.03%), Cholesterol: 10.43mg (3.48%), Sodium: 56mg (2.43%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.59g (3.17%), Manganese: 0.08mg (4.14%), Vitamin B3: 0.65mg (3.24%), Selenium: 1.91µg (2.73%), Folate: 10.23µg (2.56%), Phosphorus: 22.99mg (2.3%), Vitamin B1: 0.03mg (2.28%), Vitamin E: 0.34mg (2.24%), Vitamin B2: 0.04mg (2.07%), Calcium: 19.67mg (1.97%), Iron: 0.31mg (1.7%), Vitamin A: 80.45IU (1.61%), Fiber: 0.4g (1.6%), Magnesium: 6.17mg (1.54%), Copper: 0.03mg (1.26%), Potassium: 43.79mg (1.25%)