

Peanut Butter Blossom Cookies

Recipe group
Baked Goods, American

Additional name
Baking & Pastry

Diet factors
VG

Portions Portion size
12 2.70 oz

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
1	3/4 cup	0 lb 6.35 oz	0%	0 lb 6.35	Peanut Butter, oz smooth	For Cookie Dough: Using a stand mixer with a paddle attachment, add all ingredients in step 1. Cream until combined.
	1/2 cup	0 lb 4.00 oz	0%	0 lb 4.00	Non-Dairy Butter, oz Unsalted	
	1/2 cup	0 lb 3.55 oz	0%	0 lb 3.55	Sugar, White, oz granulated	
	1/2 cup	0 lb 3.87 oz	0%	0 lb 3.88	Sugar, Brown oz	



Combine ingredients in step 1.



Cream ingredients.

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
2	3 tbsp	0 lb 1.50 oz	0%	0 lb 1.50	Non-Dairy oz Milk, Soy, unsweetened	Add ingredients from step 2 to creamed ingredients in mixer and beat until smooth.
	2 tbsp	0 lb 1.08 oz	1%	0 lb 1.09	Applesauce oz	
	1 tsp	0 lb 0.15 oz	0%	0 lb 0.15	Extract, Vanilla oz	



Mix in liquids.

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
3	1 1/2 cup	0 lb 6.90 OZ	0%	0 lb 6.90 OZ	Flour, All-Purpose	Add ingredients from step 3 to ingredients in mixer and beat until fully combined and dough is formed.
	3/4 tsp	0 lb 0.13 OZ	0%	0 lb 0.13 OZ	Baking Soda	
	1/2 tsp	0 lb 0.07 OZ	0%	0 lb 0.07 OZ	Baking Powder	
	1/2 tsp	0 lb 0.05 OZ	0%	0 lb 0.05 OZ	Salt, Kosher	



Add dry ingredients.



Dough mixed.

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
4	1/4 cup	0 lb 1.77 OZ	0%	0 lb 1.78 OZ	Sugar, White, granulated	For Baking: Preheat oven to 350°F. Using #24 red scoop, portion cookie dough into balls. In a mixing bowl, add sugar from step 4 and roll each cookie dough ball in it to coat. Set each ball on a lined sheet pan one inch apart.



Dough rolled in sugar.



Dough portioned for baking.

Capacity
measure

EP

Trim
loss

AP Name of ingredient

Methods

5

Bake in oven for 11-13 minutes until golden brown. Cool 3 minutes and then press a small hole in the center of each cookie while still slightly warm. Cool completely.

5



Cookies baked.



Press holes in warm cookies.

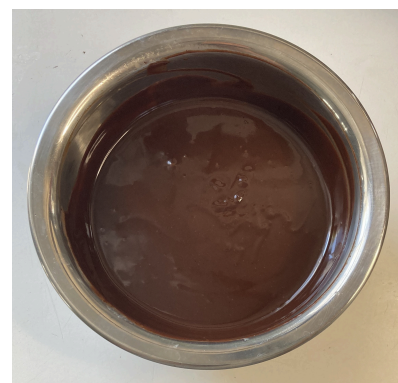
	Capacity measure	EP	Trim loss	AP Name of ingredient	Methods
6	3 tbsp	0 lb 1.50 oz	0%	0 lb 1.50 oz Cream, Coconut, sweetened, canned	For Ganache: Over low heat, portion coconut cream in a pan and heat until scalding but not boiling. *Can also heat cream in a microwave using a microwave safe bowl. In a mixing bowl, pour heated cream over chocolate and stir until chocolate is melted and ganache is smooth. Store in a sealed container in cooler until ready for use and pull 20-30 minutes before use to soften.
	1/4 cup	0 lb 1.50 oz	0%	0 lb 1.50 oz Vegan Chocolate Chips, 1M count	



Steam coconut milk.



Stir to combine.



Chocolate ganache.

	Capacity measure	EP	Trim loss	AP Name of ingredient	Methods
7					For Service: Using a spoon or piping bag fill holes in cookies with 1 1/2 teaspoons of ganache. Transfer to serving trays or storage container.

7



Fill holes with ganache.



Portion ganache in holes.

RECIPE IMAGES



Peanut Butter Blossom Cookies

ALLERGENS

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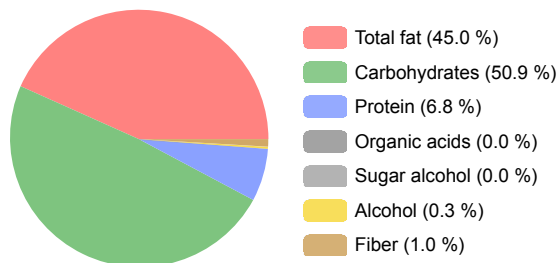
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NUTRITION INFORMATION

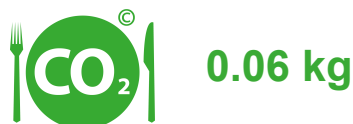
per portion

Energy nutritives				Calories	RDI	Minerals		RDI	
		RDI	% of energy						
				334.47 kcal	17 %	Salt	0.42 g		
				1,399.41 kJ		Salt	0.54 %		
Total fat	17.02 g	22 %	45.01 %			Sodium	166.43 mg	7 %	Vitamins
Saturated	3.83 g	19 %	10.13 %			Phosphorus	87.05 mg	7 %	Vitamin A
Monounsaturated	7.60 g		20.10 %			Potassium	190.89 mg	4 %	Vitamin D
Polyunsaturated	4.60 g		12.16 %			Iron	0.88 mg	5 %	Thiamine
Trans fatty acids	1.41 g		3.73 %			Calcium	30.65 mg	2 %	Riboflavin
Cholesterol	0.28 mg	0 %				Zinc	0.63 mg	6 %	Niacin
Linolenic acid	4.32 g		11.43 %			Magnesium	35.07 mg	8 %	Vitamin B6
Alpha-linolenic acid	3.01 mg		0.01 %			Iodine	0.00 µg	0 %	Vitamin B12
Total Carbohydrate	41.87 g	15 %	50.86 %			Selenium	7.15 µg	13 %	Folate
Sugars total	26.70 g	53 %				Copper	0.16 mg	18 %	Vitamin C
Added sugar	0.00 g	0 %	0.00 %						Vitamin E
Lactose	0.06 g								Vitamin K
Fiber	1.74 g	6 %	0.99 %						Others
Organic acids	0.00 g		0.00 %						Water
Sugar alcohol	0.00 g		0.00 %						10.60 g
Starch	0.00 g		0.00 %						
Protein	5.63 g	11 %	6.84 %						
Alcohol	0.12 g		0.26 %						

PERCENTAGE OF ENERGY



CO2



Comparable CO2 emissions for equal sized portions.

The carbon footprint calculator is based on emission factors per kilogram calculated for individual ingredients. The calculator does not take into account emissions from food preparation.