

100% EMPLOYEE OWNED



GUITTARD

# Semisweet Chocolate

WAFERS

**61%**  
COCOA

Warm, fragrant chocolate  
flavor with light fruity notes.

UD NET WT 16 OZ (1 LB) 454g

# Peanut Blossoms

MAKES 4 DOZEN COOKIES

Peanut butter and chocolate are one of our favorite flavor combinations. Guittard's Semisweet Chocolate Wafers transform this simple cookie into an unforgettable treat!

- 8 tablespoons (113g) unsalted butter, at room temperature
- 3/4 cup (202g) creamy peanut butter
- 1/3 cup (67g) granulated sugar
- 1/3 cup (71g) brown sugar, packed
- 1 large egg
- 2 tablespoons (28g) milk
- 1 teaspoon vanilla extract
- 1 1/2 cups (177g) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- granulated sugar, for topping
- Semisweet Chocolate Wafers

## DIRECTIONS

Preheat oven to 375°F. Beat butter and peanut butter until well blended. Add sugars and beat until light and fluffy. Mix in egg, milk, and vanilla. Stir in flour, soda, and salt. Shape into 1" balls and roll or shake in sugar. Place 2" apart on ungreased or parchment-lined baking sheets.

Bake for 10 to 12 minutes, until set in center. Remove from the oven and place one Semisweet Chocolate Wafer on top of each cookie and transfer to a rack to cool.

**BEST IF USED BY:**

## Nutrition Facts

about 30 servings per container

**Serving size 12 pieces (15g)**

**Amount per serving**

**Calories 90**

**% Daily Value\***

**Total Fat 6g 7%**

Saturated Fat 3.5g 17%

Trans Fat 0g

**Cholesterol 0mg 0%**

**Sodium 0mg 0%**

**Total Carbohydrate 8g 3%**

Dietary Fiber 2g 7%

Total Sugars 6g

Includes 4g Added Sugars 8%

**Protein 1g**

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 1.3mg 8%

Potassium 60mg 2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** CACAO BEANS, CANE SUGAR, COCOA BUTTER, SUNFLOWER LECITHIN, VANILLA BEANS.

**CONTAINS:** MILK.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens  
and cross-contact prevention, visit:  
[KingArthurBaking.com/allergen-program](http://KingArthurBaking.com/allergen-program)

Store cool and dry.



**WE'RE HERE TO HELP.**

Call or chat online with our friendly,  
experienced bakers.

**BAKER'S HOTLINE** 855-371-BAKE (2253)  
[KingArthurBaking.com/bakers-hotline](http://KingArthurBaking.com/bakers-hotline)

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