

Soft Chocolate Chip Cookies

3/4 cup whole wheat flour
1/2 cup Splenda
6 Tbsp unsweetened applesauce
1/4 cup canned pumpkin
1/4 cup fat free egg substitute
2 1/2 Tbsp mini semi sweet chocolate chips
2 Tbsp brown sugar
3/4 tsp vanilla extract
1/4 tsp baking soda
1/8 tsp salt

Preheat oven to 375. In a mixing bowl combine all dry ingredients except for the chocolate chips. Mix well. In a separate bowl mix together all wet ingredients. Add this mixture to the dry ingredients and stir until completely blended. Fold in chocolate chips. Spray a large baking pan with nonstick spray and spoon batter into 8 evenly spaced circles. Place pan in oven for about 10 minutes (until cookies appear done and feel firm). Remove pan from the oven and allow cookies to cool slightly. For best results enjoy while the cookies are still warm and the chips are still melty.

Makes 8 servings @ 1 Point each!