CHOCOLATE CHIP COOKIES

INGREDIENTS:

1 ¼ cups	All purpose flour
¼ tsp.	Baking soda
¼ tsp.	Salt
3 tbsp.	Unsalted butter, melted & cooled
1 tbsp.	Apple butter
¼ cup.	Egg substitute
2 tsp.	Vanilla extract
1 cup	Packed brown sugar
4 oz.	Semi-sweet chocolate chips (about ½ cup)

METHOD:

- Preheat oven to 350°F.
- Line two baking sheets with parchment paper.
- Whisk the flour, baking soda and salt together in a medium bowl and set aside.
- In another bowl, whisk together the butter, apple butter, egg substitute, and vanilla; stir in the brown sugar until smooth.
- Stir chocolate chips into the flour mixture; stir flour mixture into the butter mixture until thoroughly combined.
- Roll one tablespoon of dough into one inch balls.
- Place the balls of dough two and a half inches apart on the prepared baking sheets.
- Bake cookies 11-13 minutes; half-way through baking pull the baking sheet out and rotate 180°. Bake until the edges are light golden.

Serves: 21

Serving Size: 1 cookie

Calories: 110

Fat: 3 gm.