

Hungry Girls says that this recipe makes 8 cookies at 2 WW points per cookie. When I inputted this recipe into the recipe builder on WW's it said that 8 servings would make these cookies 3 points apiece. Hmm, interesting. I just happened to make this recipe into 10 cookies and by doing so made the cookies 2 points a cookie. I used my medium sized cookie scoop. Below is the original HG recipe.

HG's Chocolate Chip Softies

from Hungry Girl

8 cookies, 2 WW points per cookie

3/4 cup whole wheat flour
1/2 cup Splenda No Calorie Sweetener (granulated)
6 T unsweetened applesauce
1/4 cup canned pure pumpkin
1/4 cup fat free liquid egg substitute
2 1/2 T mini semi sweet chocolate chips
2 T brown sugar, not packed.
3/4 tsp. vanilla extract
1/4 tsp. baking soda
1/8 tsp. salt

Pre heat oven 375 degrees.

In a mixing bowl combine all the dry ingredients except for the chocolate chips (flour, Splenda, brown sugar, baking soda, and salt). Mix well. In a separate bowl, mix together all wet ingredients (applesauce, pumpkin, egg substitute, and vanilla extract). Add this mixture to the dry ingredients, and stir until completely blended. Then, fold in the chocolate chips. Spray a large baking pan with nonstick spray or line with silicone baking mat, and spoon batter into 8 evenly spaced circles. Place pan in the oven for about 10 minutes (until cookies appear done and feel firm). Remove 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. I think they taste just as good room temperature.

From Lacey at www.laceywithlove.blogspot.com