

## **Soft Chocolate Chip Cookies**

**SOURCE: Cooking Light, OCTOBER 1994**

### **INGREDIENTS:**

2/3 C sugar  
2/3 C firmly packed brown sugar  
1/4 C + 3 TBS margarine, softened  
1/4 C Skim milk  
1 tsp vanilla extract  
1/4 tsp butter flavoring  
2 eggs  
3 1/2 C All-purpose flour  
1 1/2 tsp baking soda  
1/2 tsp salt  
2/3 C semisweet chocolate morsels  
Vegetable cooking spray

### **DIRECTIONS:**

Combine sugars + next 5 ingredients in large bowl - beat at medium speed till well blended - combine flour, baking soda + salt - gradually add to margarine mixture, beating well - add chocolate morsels - stir well.

Drop dough by rounded tablespoonfuls onto cookie sheets coated with cooking spray - bake 12 minutes at 350° F - cool on wire racks.

Yield: 4 1/2 dozen (serving size: 1 cookie)

**NUTRITION PER SERVING: CALORIES 74 (29% from fat); FAT 2.4g (sat, mono, poly); PROTEIN 1.2g; CARB 11.8g; CHOL 8mg; SODIUM 78mg; CALC 6mg**