

## **Chewy Chocolate-Chip Cookies**

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### **INGREDIENTS**

2-1/4 C all-purpose flour  
1 tsp baking soda  
1/4 tsp salt  
3/4 C packed brown sugar  
2 TBS light butter  
1 tsp vanilla extract  
4 large egg whites (at room temperature)  
1/2 C granulated sugar  
1/3 C light-colored corn syrup  
1-1/4 C semisweet chocolate chips  
Cooking spray

### **INSTRUCTIONS**

Preheat oven to 375°.

Lightly spoon flour into dry measuring cups & level with a knife. Combine flour, baking soda and salt. Beat brown sugar, butter and vanilla extract at medium speed till well-blended (about 5 minutes).

Beat egg whites until foamy using clean, dry beaters. Gradually add granulated sugar, 1 TBS at a time; beat till soft peaks form. Add corn syrup; beat till stiff peaks form. Fold brown sugar mixture into egg white mixture. Add flour mixture; stir in chocolate chips.

Drop by level tablespoons 1" apart onto baking sheets coated with cooking spray. Bake 10 minutes or till golden. Remove from oven and let stand 5 minutes. Remove cookies from pans & cool on wire racks. Store loosely covered.

**YIELD:** 4 dozen (serving size: 1 cookie)

**NUTRITIONAL INFO:** calories: 71 carbohydrates: 13.1 g cholesterol: 1 mg fat: 1.9 g sodium: 40 mg protein: 1.1 g calcium: 5 mg iron: 0.4 mg fiber: 0.2 g