

Slimmer Chocolate Crinkle Top Cookies

From: Nestle Toll House- Best Loved Cookies

Makes Approximately 3 dozen cookies

Ingredients

2 cups semisweet chocolate morsels

1 ½ cups Spelt Flour

1 ½ tsp baking powder

¼ tsp salt

1 ½ tsp vanilla extract

1 cup granulated sugar

2 Tbsp. butter softened

2 large egg whites

¼ cup water

½ cup powdered sugar

Preparation

1. Melt 1 cup of morsels in small heavy duty saucepan over lowest heat possible. When morsels begin to melt, remove from heat, stir. Return to heat for a few seconds at a times; stirring until smooth. Cool to room temperature.
2. Combine flour, baking powder, and salt in small bowl. Beat together granulated sugar, margarine, and vanilla extract in large mixer bowl. Beat in melted chocolate; beat in egg whites. Gradually beat in flour mixture alternately with water. Stir in remaining morsels. Cover; refrigerate until firm.
3. Shape dough into 1 ½ inch balls; roll in powdered sugar to coat generously. Place on greased cookie sheet.
4. Bake in preheated 350 degrees oven for 10 to 15 minutes or until sides are set but centers are slightly soft.
5. Cool for 2 minutes; remove to wire racks to cool completely.

Nutrition Facts per cookie: 92 calories, 4 g fat, 16 g carbohydrate, 1 g protein, 25 mg sodium

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