

# Low-Point Reese's Cookies with Chocolate Drizzle

## Ingredients:

- 1/2 cup "I Can't Believe It's Not Butter", softened
- 1/3 cup Splenda
- 1/4 cup brown sugar
- 1/3 cup Peter Pan Whipped Creamy peanut butter
- 1 egg
- 1 tsp. vanilla
- 1 cup plus 2 Tbs flour
- 1/2 tsp. baking soda
- 1 Tbs Nestle Chocolate Nesquik (optional)
- 5 mini Reese's cups, chopped
- 3 1/2 oz. chocolate almond bark (2 squares from a 20 oz. package)

Preheat oven to 350 degrees. Combine butter, Splenda, brown sugar, peanut butter, egg, and vanilla in a large bowl (or mixer). In a separate bowl, whisk flour, baking soda, and Nesquik. Add flour mixture to batter a little at a time and combine thoroughly. Fold in Reese's bits. Roll cookie batter into 1" balls and place on a baking sheet. Bake for 8 minutes. Remove and let cool. While cookies are cooling, microwave almond bark according to directions on package. Place melted almond bark into a sandwich baggie and snip the corner off the baggie. Drizzle chocolate on cookies and put in a cool place until chocolate hardens. Enjoy!!!

Total servings - 32

Serving size - 1

Points per serving - 1.8

Points plus per serving - 2

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"It's going to be O.K." - Jesus***