

# Low-Point Lemon Cookies

Ingredients:

- 1 cup Bisquick baking mix
- 1/4 cup vegetable oil
- 1 egg
- 1/2 tsp. baking powder
- 1 tsp. vanilla
- 2, 1 oz. boxes of sugar free, fat free instant pudding (any flavor)
- 2 Tbs milk

Mix well and form into little balls. Place on ungreased cookie sheet and flatten with a fork. Bake at 375 degrees for 8 1/2 to 9 minutes. Sift powdered sugar on top after baking.

Total servings = 21

Serving size = 1

Points per serving = 1.3

**\*Tip: I made this recipe again using Chocolate Sugar Free Fat Free Instant Pudding but I added 1/2 cup Splenda granulated sugar. If you'd like a sweeter option, just add Splenda. (For those who prefer to use regular table sugar vs. Splenda, using 1/2 cup regular sugar, each enjoyable cookie would be 1.7 pts. instead of 1.3.)**

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