

Low-Point Malted Cocoa Cookies

Ingredients:

- 2 1/4 cups flour
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 3/4 cup butter (Land O Lakes Light), softened
- 1 cup Splenda granulated sugar substitute
- 1/2 cup 1% milk
- 1 tsp. vanilla
- 1 Tbs unsweetened cocoa
- 1 cup roughly chopped malted milk balls (about 36 balls)

Preheat oven to 350 degrees. Spray cookie sheet lightly with Pam cooking spray. In a medium bowl, combine flour, baking powder, baking soda, and salt. In a large bowl, cream together butter and Splenda until light and fluffy. Mix in milk and vanilla, then gradually blend in flour mixture. Do not overmix. Stir in cocoa and chopped malted balls. Drop balls of mixture onto prepared cookie sheet and bake for 12 minutes or until lightly browned. Remove from oven and cool. **Optional ideas:** 1) sift 1 Tbs powdered sugar on cookies, and/or 2) Mix 5 Tbs Betty Crocker Butter Cream icing with 1/2 tsp. cocoa and place a little icing on top of each cookie (no need to drench in icing, a little goes a long way.) :)

Total servings - 32

Serving size - 1

Points per serving - 1.4

Points per serving with a little dollop of icing on each cookie - 1.8

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