

Low-Point Peanut Butter Chip Cookies

Ingredients:

- 1/2 cup Skippy Whipped Peanut Butter
- 1/2 cup Splenda granulated sugar substitute
- 1/4 cup evaporated fat-free milk
- 2 tsp. cornstarch
- 1/4 cup Nestle milk chocolate chips

Preheat oven to 350 degrees. Combine peanut butter and Splenda in a mixer. Add evaporated milk, cornstarch and chocolate chips. Place little spoonfuls on an ungreased cookie sheet and bake for 10 to 12 minutes.

Total servings = 12

Serving size = 1

Points per serving = 2

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