

Low-Point Sweet Potato Cookies

Ingredients:

- 1/2 cup butter (Land O Lakes Light Butter with Canola)
- 1 cup light brown sugar
- 2 eggs
- 1/2 cup 1% milk
- 1 cup Sweet Potato Butter
- 1 tsp. vanilla
- 2 1/2 cups flour
- 1 tsp. salt
- 2 tsp. baking soda
- 1/2 tsp. All Spice
- 1/2 cup walnuts or pecans (optional)
- 1/4 cup raisins (optional)

Cream butter and sugar. Add eggs. Combine. Add sweet potato butter, milk, and vanilla; mix well. Add spices, flour, nuts (optional) and raisins (optional). Drop spoonfuls on cookie sheet and bake at 350 degrees for about 15 minutes or until done. I added walnuts to the first batch but the second batch I just placed a few on top before baking. ***Tip: Even though these cookies are amazing on their own, if you spread just a teaspoon of Apple Butter or Pumpkin Butter on top before eating, you will find the cookies to be even more delectable!**

Total servings = 30

Serving size = 1

Points per serving = 2

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