

# Low-Point Ultimate Three-Chip Cookies

## Ingredients:

- 1/2 cup Land O Lakes Light Butter with Canola, melted
- 1/2 cup Peter Pan whipped creamy peanut butter
- 1/2 cup Splenda granulated sugar substitute
- 1/4 cup light brown sugar
- 1 egg
- 1/2 tsp. vanilla
- 1 cup flour
- 1/2 cup oats
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1/4 cup semi-sweet chocolate chips (or milk chocolate chips)
- 1/4 cup peanut butter chips
- 1/4 cup premier white chips

Preheat oven to 350 degrees. In a large mixing bowl, combine butter, peanut butter, Splenda, and brown sugar. Add egg and vanilla. Mix well. Combine flour, oats, salt, and baking soda in a small bowl. Add flour mixture to peanut butter mixture and blend. Add chocolate chips, peanut butter chips, and premier white chips. Mix and then drop small spoonfuls of cookie dough onto a cookie sheet. Bake at 350 degrees for 11 to 12 minutes. Let cool and enjoy!!!

Total Servings - 18

Serving size - 1

Points per serving - 3.5

**NOTE: If you add 2 different kinds of chips instead of 3, the points per serving would be 3.1. If you add only 1 kind of chips into the cookie batter, the total points per serving would be 2.7.**

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

***"I feel young, so I act like it." - Mary Stroebe***