

# Low-Point Red Velvet Chocolate Chip Cookies

## Ingredients:

- 1 and 1/2 cups + 1 Tbs flour
- 1/4 cup unsweetened cocoa powder
- 1 tsp. baking soda
- 1/4 tsp. salt
- 1/2 cup unsalted butter or margarine, softened (I used Imperial)
- 3/4 cup light brown sugar
- 1/4 cup Splenda
- 1 egg, room temperature
- 1 Tbs milk
- 2 tsp. vanilla extract
- 2.5 tsp. red food coloring
- 1 cup chocolate chips

Preheat oven to 350 degrees. In a large bowl, combine flour, cocoa powder, baking soda, and salt together. Set aside. Using a hand-held or stand mixer, beat the butter, brown sugar, and Splenda until combined. Beat in the egg, milk, and vanilla. Add the food coloring and beat until combined. Turn mixer off and pour the dry ingredients into the wet ingredients. Turn the mixer on low and slowly beat until a very soft dough is formed. On low speed, beat in the chocolate chips. The dough will be sticky. Cover dough tightly and chill for at least one hour. Chilling is mandatory. Scoop and form dough into little balls. Place on cookie sheet and bake for 10 or 11 minutes. The cookies will only spread slightly, but that is ok. Add a few chocolate chips on top of each cookie, if you desire. Enjoy!

Total servings - 36

Serving size - 1

Points per serving - 1.8

Points plus per serving - 2.2

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

***"Sometimes it takes a cup of coffee to espresso yourself."***