

## Sugar-Free Chocolate Chip Cookies

A diabetic-friendly recipe

### Ingredients:

- 1/2 cup soft margarine
- 1/2 cup Splenda
- 1 egg
- 1 teaspoon vanilla
- 1/4 cup nonfat dry milk
- 1/4 cup water
- 1 cup flour
- 1/2 teaspoon baking soda
- 2 ounces dietetic sugarless chocolate candy, chopped into pieces



### Directions

1. Preheat oven to 350°F.
2. Blend margarine and Splenda in a bowl.
3. Blend flour and baking soda in a small bowl.
4. Add egg, vanilla, nonfat dry milk, and water to large bowl, blending with margarine mix. Slowly add flour mix.
5. Blend on low until mixture is smooth.

*Makes about 3 dozen cookies*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***