BRING OUT YOUR INNER CHEF

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CHOCOLATE CHIP YOGURT COOKIES

INGREDIENTS

- **1/2 cup** unsweetened applesauce
- **1/2 cup** brown sugar
- **1/2 cup** butter
- **1/2 cup** plain low-fat yogurt
- **1 1/2 teaspoons** vanilla (or maple syrup)
- **3/4 cup** rolled oats
- **1 cup** all purpose flour
- **1/2 teaspoon** baking soda
- **1/2 cup** miniature chocolate chips

DIRECTIONS

1. Heat oven to 375 degrees.
2. In a large bowl, combine applesauce, brown sugar, and butter. Beat until combined, about 1-2 minutes. It is fine if small clumps of butter are present.
3. Add yogurt and vanilla; blend well.
4. Stir in flour, oats, and baking soda; mix well. Stir in chocolate chips.
5. Drop dough by rounded teaspoonfuls onto un-greased cookie sheets 2-inches apart.
6. Bake for 12 minutes or until light and golden brown.
7. Cool for 1 minute; remove soft cookies from cookie sheets.