

Reduced Fat Peanut Butter Chocolate Chunk Cookies

By Jules, Boston Mamas Guest Contributor

In my house, the onset of fall means comfort food; autumn and winter are our prime time for cooking hearty, comforting meals with hearty desserts. But cool weather weight gain happens for a reason; hearty meals and treats are often rich, laden with calories. These reduced fat peanut butter chunk cookies are perfect served warm with a tall glass of milk. Or if you're looking to add some richness, top them with a scoop of vanilla ice cream.



Ingredients:

- 1 2/3 cup all-purpose flour
 - 1 3/4 teaspoons baking powder
 - 1 tablespoon cornstarch
 - 1/4 teaspoon salt
 - 3/4 cup packed light brown sugar
 - 1 tablespoon Splenda sweetener

 - 1/4 cup vegetable oil
 - 2 tablespoons butter, room temperature
 - 1 tablespoon pure vanilla extract
 - 1 whole egg plus 1 egg white
 - 1/2 cup of your favorite reduced fat peanut butter

 - 4 ounces good bittersweet chocolate, chopped
1. Preheat oven to 375°F. In small bowl, combine first 6 dry ingredients. Mix well. Set aside.
 2. In bowl of electric mixer, combine, oil, butter, vanilla, eggs, and peanut butter. Combine well at a medium speed. Reduce speed. Slowly, about 1/4 cup at a time, add dry ingredients to mixer until well incorporated, scraping sides and bottom at least once with spatula. Stir in chocolate chunks with a spoon.
 3. Line cookie sheet with parchment paper or a Silpat mat. If neither are available, grease cookie sheet. Roll about a tablespoon of dough in hands to form cookie. When placed on cookie sheet, press down cookie slightly to flatten. Cook for 7-10 minutes, until barely light brown and just starting to crack on top. Remove from baking sheet immediately and put on cooling rack.