


# Low-Fat Chocolate Cookies

Recipe By *Dining In*



Cooking and Prep:   
1.5 h

Serves:  60

Contains:   

Preference: Parve

Great for anyone on a lowfat regimen who needs a little treat now and again.

Difficulty: Easy

Diet: Low Fat, Vegetarian,  
Pescetarian

Source: Dining In

## Ingredients (11)

### Main ingredients

- 2 and 2/3 cups flour
- 1/2 cup Gefen Cocoa
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup dark brown sugar
- 3/4 cup sugar

- 1/3 cup oil
  - 1/2 cup **Haddar Applesauce**
  - 3 egg whites or 1/3 cup plus 3 tablespoons **Haddar Egg Whites**
  - 2 teaspoons vanilla extract
  - 1/2 cup mini semisweet chocolate chips
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## Start Cooking

### Prepare the Cookies

1. Sift together flour, cocoa, baking soda, and salt.
2. In a large bowl, blend sugars and then beat in the oil. Add applesauce, egg whites, and vanilla and mix on low speed until well blended.
3. Add flour mixture and continue mixing until just combined. Refrigerate dough until firm, about one hour.
4. Preheat oven to 300 degrees Fahrenheit.
5. Roll dough into one-inch balls. Place on cookie sheet, and flatten by pressing a few chips into each cookie.
6. Bake for 16 to 18 minutes. Do not over-bake; cookies will harden as they cool.

### Credit

Photography and Styling by Chavi Feldman