

Chocolate Chip Yogurt Cookies

Makes: 36 servings

Ingredients

- ½ cup sugar
- ½ cup brown sugar, packed
- ½ cup butter, softened?(1 stick)
- ½ cup plain yogurt
- ½ tablespoon vanilla
- 1 cup whole wheat flour
- ¾ cup all-purpose flour
- ½ teaspoon baking soda
- ½ cup mini chocolate chips



Directions

1. Heat oven to 375°F.
2. In a large bowl combine sugar, brown sugar, and butter; beat until light and fluffy.
3. Add yogurt and vanilla, blend well. Stir in flour and baking soda; mix well. Stir in chocolate chips.
4. Drop dough by rounded teaspoonfuls 2 inches apart onto un-greased cookie sheets. Bake for 8-12 minutes or until light and golden brown.
5. Cool for 1 minute, remove from cookie sheets to continue to cool.

Recipe from: *Eat Smart New York!*, Cornell University Cooperative Extension, adapted by the USDA Food and Nutrition Administration.

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