

# Chewy Chocolate Chip Cookies (Low-Fat)

<https://www.skinnytaste.com/best-low-fat-chocolate-chip-cookies/>

## Ingredients:

### Wet Ingredients:

- Granulated white sugar and light brown sugar
- Coconut oil or butter
- One large egg
- Apple sauce which replaces part of the fat
- Vanilla extract

### Dry Ingredients:

- All-purpose flour
- Baking soda
- Kosher salt
- Sugar-free chocolate chips
- Optional sea salt for topping

## Directions:

1. Preheat your oven to 350F. Now, take two cookie sheets, line them with some parchment paper or a silicone mat, and give them a quick spritz with baking spray or oil to prevent sticking.
2. Dry Ingredients: Next, grab a big bowl and toss in your flour, baking soda, and a pinch of salt. Give them a good stir until everything's mixed together.
3. Wet Ingredients: In a different bowl, whip up the sugars, oil, egg, applesauce, and vanilla. Keep whisking until it's all looking light and fluffy – trust me, it makes a difference.
4. Combine: Take your dry mix and gradually whisk it into your wet mix. Do it in two goes, making sure it all blends together super well. If your batter's looking a bit crumbly, no stress – just add a tiny bit of water, just enough to smooth it out. I added 1 tablespoon.
5. Fold them into your batter. Then, scoop out level tablespoons of the dough and drop them onto your baking sheets. Keep them about an inch apart – they need some room to spread out.
6. Bake until they just barely look done! Pop them in the oven for about 8 to 10 minutes. You'll know they're done when they're just right. Take them out, sprinkle a bit of sea salt on top if you're feeling fancy, and let them chill on the sheets for about 5 minutes. After that, transfer them to a wire rack to cool down.