**Low fat Chocolate Chip Cookies**

1 ½ cup flour

¾ tsp. baking soda

¾ tsp. salt

½ cup sugar

½ cup brown sugar

2 T margarine

¾ tsp. Vanilla

1 egg white

¼ cup nonfat sour cream

½ cup chocolate chips

Preheat oven to 350°F. In a mixing bowl combine flour, baking soda, and salt. In another mixing bowl, **cream** brown sugar, sugar, and margarine: then add vanilla, egg white and sour cream. Next add the flour mixture **beat** until well combined. **Stir** in chocolate chips. Drop by teaspoons onto a cookie sheet. Bake for 10-12 minutes. \*\*Note bigger cookies take longer to bake. They will not brown as much, they will still be light brown, not darker like you are used to.