

Choco-Chip Cookies**Serves:** 36**Prep Time:** 15 Minutes**Total Time:** 27 Minutes**INGREDIENTS**

¾ cup butter or margarine, softened	1½ cups all-purpose flour
¾ cup brown sugar, firmly packed	1 teaspoon baking soda
¾ cup SLENDA® No Calorie Sweetener, Granulated	¼ teaspoon salt
2 teaspoons vanilla	1 cup semi-sweet chocolate chips
2 eggs	

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Cream butter, brown sugar, SLENDA® Granulated Sweetener and vanilla together in a medium mixing bowl. Mix until well blended and creamy. Add eggs, one at a time, mixing well after each addition. Scrape sides of bowl. Add flour, baking soda and salt. Mix until well blended. Stir in chocolate chips.

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3. Place level tablespoons of cookie dough on an ungreased baking sheet. Bake 10-12 minutes or until golden brown. Remove from oven and cool on a wire cooling rack.

Nutrition info (per serving)

Calories 90 | Calories from Fat 45 | Fat 5g (sat 3g) | Cholesterol 20mg | Sodium 90mg |
Carbohydrates 11g | Fiber 0g | Sugars 7g | Protein 1g

NOTE

Serving Size: 1 cookie

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2

Peanut Butter Cookie Bites

Serves: 24

Prep Time: 20 Minutes

Total Time: 29 Minutes

INGREDIENTS

¼ cup margarine, softened	1 cup SLENDA® No Calorie Sweetener, Granulated
1 cup creamy style peanut butter	1½ cups all-purpose flour
¼ cup egg substitute	½ teaspoon baking soda
2 tablespoons honey	½ teaspoon salt
½ teaspoon vanilla	

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Beat margarine and peanut butter in a large mixing bowl with an electric mixer until creamy, approximately 1 minute.
3. Add egg substitute, honey and vanilla. Beat on high speed for approximately 1½ minutes.
4. Add SLENDA® Granulated Sweetener and beat on medium speed until well blended, approximately 30 seconds.

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5. Combine flour, baking soda and salt in a small mixing bowl. Slowly add flour mixture to peanut butter mixture, beating on low speed until well-blended, about 1½ minutes. Mixture may be crumbly.
6. Roll level tablespoons of dough into balls and drop onto a lightly oiled or parchment lined sheet pan, two inches apart. Flatten each ball with a fork, pressing a crisscross pattern into each cookie. Bake 7-9 minutes or until light brown around the edges. Cool on wire rack.

Nutrition info (per serving)

Calories 120 | Calories from Fat 70 | Fat 8g (sat 1.5g) | Cholesterol 0mg | Sodium 150mg | Carbohydrates 10g | Fiber 1g | Sugars 3g | Protein 4g

NOTE

Serving Size: 1 prepared cookie bite.

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2

After-School Butterscotch Brownies

Serves: 48

Prep Time: 10 Minutes

Total Time: 40 Minutes

INGREDIENTS

2¼ cups all-purpose flour	1 tablespoon vanilla extract
1 teaspoon baking powder	2 large eggs
½ teaspoon salt	1 (11 ounce) package NESTLE® TOLL HOUSE® Butterscotch Flavored Morsels, divided
1 cup butter or margarine, softened	½ cup chopped pecans
¾ cup packed SPLENDA® Brown Sugar Blend	

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Combine flour, baking powder and salt in medium bowl; set aside.
3. Combine butter, SPLENDA® Brown Sugar Blend and vanilla in a large mixer bowl; beat at medium speed until creamy. Beat in eggs. Gradually beat in flour mixture. Stir in 1 cup of the morsels and the nuts. Spread into an ungreased 13 x 9-inch baking pan. Sprinkle with remaining ¾ cup morsels.

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4. Bake 30 to 40 minutes or until wooden pick inserted in center comes out clean. Cool in pan on wire rack. Cut into bars.

Nutrition info (per serving)

Calories 120 | Calories from Fat 60 | Fat 7g (sat 4g) | Cholesterol 20mg | Sodium 75mg | Carbohydrates 12g | Fiber 0g | Sugars 8g | Protein 1g

NOTE

Serving Size: 1 (1.5-inch square) brownie

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2

No-Sugar Sugar Cookies**Serves:** 48**Prep Time:** 20 Minutes**Total Time** 1 Hour 30 Minutes**INGREDIENTS**

¾ cup unsalted butter	¾ teaspoon vinegar (white or cider)
¼ cup light butter	1½ cups all-purpose flour
1 cup SLENDA® No Calorie Sweetener, Granulated	1½ cups cake flour
1 tablespoon vanilla	¼ teaspoon salt
¼ cup egg substitute	1 teaspoon baking powder
¼ cup water	

DIRECTIONS

1. Preheat oven to 350 degrees F. Lightly oil a cookie sheet and set aside.
2. Blend together butters, SLENDA® Granulated Sweetener and vanilla in a medium mixing bowl with an electric mixer, or by hand. Blend until butter is softened. Add egg substitute, water and vinegar. Mix briefly. Add flours, salt and baking powder. Mix on low speed, until dough is formed. Do not overmix.

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3. Remove dough from bowl and place on a floured work surface. Divide dough in half. Pat each half into a circle and cover with plastic wrap. Refrigerate approx. 1 hour, allowing dough to chill.
4. Remove dough from refrigerator and roll out on a floured work surface to desired thickness, approx. ¼ inch. Cut with cookie cutters. Place cookies on prepared sheet.
5. Bake in a preheated 350 degrees F oven 10-12 minutes or until lightly browned on the back. Cool on a wire rack.

Nutrition info (per serving)

Calories 60 | Calories from Fat 30 | Fat 3.5g (sat 2g) | Cholesterol 10mg | Sodium 30mg |
Carbohydrates 7g | Fiber 0g | Sugars 1g | Protein 1g

NOTE

Serving Size: 1 cookie.

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2

Crispy-Chewy Oatmeal Raisin Cookies

Serves: 36
Prep Time: 15 Minutes
Total Time: 27 Minutes

INGREDIENTS

1½ cups all-purpose flour	2 large eggs
1 teaspoon baking soda	1 tablespoon molasses
1 teaspoon ground cinnamon	1½ teaspoons vanilla extract
1 cup butter, softened	3 cups old-fashioned oatmeal, uncooked
1 cup SPLENDA® Sugar Blend	1 cup raisins

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Stir together flour, soda, and cinnamon. Set aside.
3. Beat butter and SPLENDA® Sugar Blend at medium speed with an electric mixer until fluffy. Add eggs, molasses and vanilla, beating until blended. Gradually add flour mixture, beating at low speed until blended.
4. Stir in oats and raisins.
5. Drop dough by rounded tablespoons onto lightly greased baking sheets.

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6. Bake 10 to 12 minutes or until lightly browned. Cool slightly on baking sheets. Remove to wire racks; cool completely.

Nutrition info (per serving)

Calories 140 | Calories from Fat 50 | Fat 6g (sat 3.5g) | Cholesterol 25mg | Sodium 90mg |
 Carbohydrates 18g | Fiber 1g | Sugars 9g | Protein 2g

NOTE

Serving Size: 1 cookie.

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2

Lemon Cupcakes

Serves: 12
Prep Time: 15 Minutes
Total Time: 1 Hour

INGREDIENTS

1 cup all-purpose flour	¾ cup nonfat lemon-flavored yogurt
¼ cup SLENDA® Sugar Blend	1 large egg
¼ cup nonfat dry milk powder	2 tablespoons water
1 teaspoon baking powder	½ teaspoon lemon extract
¼ teaspoon baking soda	1 cup confectioners' sugar
¼ teaspoon salt	2 teaspoons fresh lemon juice
5 tablespoons trans-free margarine, softened	2 teaspoons water

DIRECTIONS

1. Preheat oven to 350 degrees F. Line a 12-cup muffin or cupcake pan with paper liners, and coat liners with non-stick cooking spray.
2. In bowl of electric mixer, combine flour, SLENDA® Sugar Blend, milk powder, baking powder, baking soda, and salt on low speed. Add trans-free margarine and yogurt and beat on medium speed 2 minutes, or until ingredients are thoroughly combined.

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3. In a cup, whisk egg, water, and lemon extract. Add to batter and beat until smooth. Spoon batter into prepared cups.
4. Bake 20 to 25 minutes, or until cupcakes spring back when lightly pressed. Remove to wire racks and cool completely.
5. Combine confectioner's sugar, lemon juice, and water. Drizzle evenly over cupcakes.

Nutrition info (per serving)

Calories 160 | Calories from Fat 35 | Fat 4g (sat 1g) | Cholesterol 20mg | Sodium 180mg |
 Carbohydrates 27g | Fiber 0g | Sugars 23g | Protein 3g

NOTE

Serving Size: 1 cupcake

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2

Chocolate-Chocolate Cupcakes

Serves: 18

Prep Time: 15 Minutes

Total Time: 37 Minutes

INGREDIENTS

½ cup cocoa	¼ teaspoon salt
½ cup boiling water	¾ cup butter
1½ cups sifted cake flour	2 large eggs, lightly beaten
1 cup SLENDA® Sugar Blend	¼ cup 2% reduced-fat milk
½ teaspoon baking soda	1 teaspoon vanilla extract

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Combine cocoa and boiling water, whisking until blended. Set aside.
3. Combine flour, SLENDA® Sugar Blend, baking soda, and salt in a large mixing bowl. Cut butter into flour mixture with a fork or a pastry blender until crumbly. (This procedure may be done with a mixer at the lowest speed. Cover mixing bowl with a clean tea towel to prevent spattering).

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4. Combine eggs, milk, cocoa mixture and vanilla in a small mixing bowl; add ½ of the egg mixture to flour mixture. Beat at low speed of an electric mixer until blended. Beat at medium speed for 30 seconds or until batter is smooth, stopping to scrape down sides of the bowl. Repeat procedure 2 times.
5. Spoon batter into paper lined muffin tins.
6. Bake 22 minutes or until a toothpick inserted in center comes out clean. Remove from pan; cool completely on a wire rack. Dust with powdered sugar or frost with Rich Chocolate Frosting.

Nutrition info (per serving)

Calories 180 | Calories from Fat 80 | Fat 9g (sat 5g) | Cholesterol 45mg | Sodium 160mg |
Carbohydrates 21g | Fiber 1g | Sugars 11g | Protein 2g

NOTE

Serving Size: 1 cupcake. Nutrition information does not include frosting.

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2

Yellow Cupcakes**Serves:** 18**Prep Time:** 20 Minutes**Total Time** 35 Minutes**INGREDIENTS**

2¼ cups cake flour	¾ teaspoon baking soda
¾ cup SLENDA® No Calorie Sweetener, Granulated	¼ teaspoon salt
¼ cup sugar	¾ cup buttermilk
¾ cup softened unsalted butter	3 eggs
½ cup nonfat dry milk	2 teaspoons vanilla extract
2 teaspoons baking powder	½ teaspoon almond extract

DIRECTIONS

1. Preheat oven to 350 degrees F. Place 18 paper baking cups into muffin pans. Set aside.
2. Place cake flour, SLENDA® Granulated Sweetener, sugar and softened unsalted butter in a large mixing bowl. Mix 1 to 2 minutes with electric mixer set on medium speed, until butter is mixed into flour mixture.
3. Add nonfat dry milk, baking powder, baking soda and salt. Mix on low speed until blended.

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4. Mix buttermilk, eggs and extracts in a small bowl. Stir well. Add ¼ of the buttermilk mixture to the flour mixture. Mix on medium speed mixing until the liquids are just blended into the flour mixture. Stop the mixer and scrape the sides and bottom of the bowl. Mix on medium-high speed about 45-60 seconds until the batter starts to become lighter in appearance. Reduce mixer speed to low and add remaining liquids. Mix on medium speed until blended. Stop mixer and scrape sides and bottom of bowl again. Mix on medium high speed an additional 30 seconds.
5. Pour cake batter into prepared pans. Bake cupcakes in preheated 350 degrees F oven 12-15 minutes or until a wooden toothpick inserted in the center of the cupcake comes out clean.

Nutrition info (per serving)

Calories 180 | Calories from Fat 80 | Fat 9g (sat 5g) | Cholesterol 55mg | Sodium 150mg |
Carbohydrates 20g | Fiber 0g | Sugars 6g | Protein 4g

NOTE

Serving Size: 1 cupcake. Nutrition information doesn't include frosting.

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