Dinner Tonight!
Splenda Peanut Butter Cookies

1 cup peanut butter, creamy or crunchy
1 1/3 cups splenda or sugar substitute
1 egg
1 teaspoon vanilla extract

Preheat oven to 350 degrees F. Grease baking sheet. In a mixing bowl, combine peanut butter, sugar replacement, egg, and vanilla. Mix well with a spoon. Roll the dough into teaspoon sized balls and press coated (with sugar replacement) fork to make design on each cookie. Bake for 10-12 minutes. You can sprinkle sugar replacement on top, if desired. Before removing from pan, cool slightly. Cookies tend to crumble if moved too quickly.

Preparation Time: 20 minutes
Cook Time: 12 minutes
Serves: 1 dozen cookies

Nutrition facts per serving:
Calories: 140
Total Fat: 11 g
Cholesterol: 15 mg
Sodium: 105 mg
Total Carbohydrate: 7 g
Protein: 6 g