



## Fudgy Chocolate Cookies



1/12th of recipe (1 cookie): 56 calories, 2.5g total fat (1g sat fat), 65mg sodium, 10.5g carbs, 2g fiber, 2g sugars, 2g protein

**Green Plan [SmartPoints](#)® value 2\***

**Blue Plan (Freestyle™) [SmartPoints](#)® value 2\***

**Purple Plan [SmartPoints](#)® value 2\***

**Prep:** 15 minutes    **Cook:** 15 minutes

Tagged: [Dessert Recipes](#), [30 Minutes or Less](#), [Four or More Servings](#)

### Ingredients

3 oz. avocado (about 1/3 cup or 1 small avocado's worth)  
1/3 cup (about 3 large) egg whites or fat-free liquid egg substitute  
3 tbsp. Truvia spoonable calorie-free sweetener (or another no-calorie brand that's about twice as sweet as sugar; see *HG FYI*)  
2 tbsp. canned pure pumpkin  
1 tsp. vanilla extract  
1/2 cup unsweetened cocoa powder  
1/3 cup whole-wheat flour  
1/2 tsp. baking soda  
3 tbsp. mini (or chopped) semi-sweet chocolate chips

### Directions

Preheat oven to 350 degrees. Line a baking sheet with wax or parchment paper.

In a small blender or food processor, purée avocado until smooth.

In a medium-large bowl, combine puréed avocado, egg whites/substitute, sweetener, pumpkin, and vanilla extract. Whisk until uniform.

Gradually stir in cocoa powder, flour, and baking soda. Stir until just mixed and uniform.

Fold in chocolate chips.

Evenly distribute mixture into 12 mounds on the baking sheet, about 1 1/2 tbsp. each. Use the back of a spoon to spread and flatten into 2-inch circles.

Bake until a toothpick inserted into the center of a cookie comes out clean, 10 - 12 minutes.

**MAKES 12 SERVINGS**

**HG FYI:** Truvia spoonable calorie-free sweetener is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar instead of Truvia, double the amount called for in this recipe.

**SmartPoints**® value\* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints**® values\* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

\*The **SmartPoints**® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints**® trademark.