**Sugar Free Chocolate Chip Cookies**

Serves: 48

* 110g butter, softened
* 12 tablespoons granulated artificial sweetener, such as Splenda
* 2 tablespoons water
* 1/2 teaspoon vanilla extract
* 1 egg, beaten
* 140g plain flour
* 1/2 teaspoon bicarbonate of soda
* 1/2 teaspoon salt
* 85g plain chocolate chips
* 60g chopped Pecans

1. Preheat oven to 190 C / Gas 5.
2. In a medium bowl, cream together the butter and sugar substitute. Mix in water, vanilla and egg. Sift together the flour, bicarb and salt; stir into the creamed mixture. Mix in the chocolate chips and pecans. Drop cookies by heaping teaspoonfuls onto a baking tray.
3. Bake in the preheated oven for 10 to 12 minutes. Remove from trays to cool on wire racks