PEANUT BUTTER COOKIES

¾ cup packed brown sugar
¾ cup peanut butter
4 tbsp butter, softened
¼ cup applesauce
1 tsp vanilla extract
1 egg, beaten
1 ½ cups flour
¾ tsp baking soda

Preheat the oven to 375 degrees. Combine the sugar, peanut butter, and butter in a large bowl. Stir in the applesauce, vanilla and egg. Combine in separate bowl the flour and baking soda. Gradually add to the wet mixture, mixing thoroughly. Drop by the spoon onto an ungreased baking sheet. Gently press each ball of dough with a fork (make a crisscross pattern by pressing twice).

Bake for 8 minutes or until cooked through and beginning to brown on the bottom.

PEACHES + CREAM

4 whole peaches, pitted, chopped (optional)
1 lemon
½ cup low-fat whipped cream
¼ cup packed brown sugar

Preheat the broiler. Arrange the peaches on a baking dish. Squeeze lemon juice over the top of them. Cover evenly with whipped cream, then sprinkle with sugar.

Broil for 4 minutes, or until the top begins to turn golden.