Low-fat Pumpkin Spiced Chocolate Chip Cookies

* 1/2 cup whole wheat pastry flour
* 1/2 cup all purpose flour
* 1/4 tsp baking soda
* 2 tsp pumpkin pie spice
* 1/8 tsp salt
* 1/2 cup granulated sugar
* 1/2 cup brown sugar
* 2 tbsp butter, melted
* 1 egg white
* 2 tbsp pumpkin puree
* 1 tsp vanilla extract
* 1/2 cup mini chocolate chips

Preheat oven to 350°.  Line two cookie sheets with non-stick silicone baking liners such as [Silpats](http://www.amazon.com/DeMarle-Silpat-Nonstick-Silicone-16-Inch/dp/B00008T960?ie=UTF8&tag=ginsweiwatrec-20&link_code=btl&camp=213689&creative=392969) (I highly recommend for best results) or lightly spraycookie sheets with cooking spray.

In a large bowl, combine the flours, baking soda, salt and pumpkin spice; stir to blend. In another bowl, whisk the sugars, butter, egg white, pumpkin puree and vanilla together until light and fluffy.

Whisk the dry ingredients into the wet ingredients in two additions until the batter is very well blended.

Drop by level spoonfuls about 1 inch apart onto baking sheets.

Bake 10-14 minutes. Remove from the oven, and let them stand 5 minutes before removing the cookies from the pans to cool on wire racks.