



CHOCOLATE CHIP PUDDING COOKIES

INGREDIENTS

1	LB	BUTTER, SOFTENED
12	OZ	BROWN SUGAR
4	OZ	SUGAR
2	3.4 OZ	VANILLA <u>INSTANT</u> PUDDING MIX
4		EGGS
0.4	OZ	VANILLA EXTRACT
620	GRAMS	FLOUR
15	GRAMS	BAKING SODA
24	OZ	SEMISWEET CHOCOLATE CHIPS

SERVINGS:

60 COOKIES

TIME TO PREP:

15 MINUTES

COOK TIME:

9 MINUTES

COOK TEMPERATURE:

350°

DIRECTIONS

- PREHEAT OVEN TO 350°. LINE BAKING SHEET WITH PARCHMENT PAPER.
- CREAM BUTTER AND SUGARS UNTIL LIGHT & FLUFFY AND THEN ADD VANILLA PUDDING MIX.
- ADD EGGS, AND VANILLA EXTRACT AND BEAT UNTIL SMOOTH.
- ADD FLOUR, AND BAKING SODA AND MIX UNTIL INCORPORATED, THEN ADD IN CHOCOLATE CHIPS.
- SCOOP DOUGH USING THE B&P "SMALL COOKIE SCOOP" OR 2 OZ. BALLS AND PLACE ON BAKING SHEET.
- BAKE FOR 6 MINUTES, ROTATE AND BAKE FOR AN ADDITIONAL 3 MINUTES OR UNTIL EDGES ARE LIGHTLY GOLDEN, BUT CENTERS STILL LOOK SOFT.
- COOL ON THE SHEET UNTIL READY TO TRANSFER!

TIPS & TRICKS

- ✓ SINCE THIS RECIPE MAKES A BIG BATCH, SCOOP AND STORE SOME IN THE FREEZER. THEY CAN BE BAKED FROM FROZEN!!
- ✓ TRY SWITCHING UP THE PUDDING FLAVOR AND ADD INS. TRY BUTTERSCOTCH PUDDING AND CHIPS OR ANY OTHERS!