

Pudding Chocolate Chip Cookies

Ingredients

2 1/4 c Flour
1 t Baking Soda
1 t Salt
1 c Butter (softened)
3 oz Vanilla Pudding Mix
1 c Oats (finely ground)
3/4 c Brown Sugar
1 t Vanilla Extract
2 Eggs
2 c Chocolate Chips
1 c Nuts (chopped, optional)

Instructions

1. In a medium bowl, add flour, oats, baking soda, and salt then mix thoroughly.
2. In a large bowl add butter, pudding mix, brown sugar, and vanilla extract. Using an electric mixer beat mixture until creamy.
3. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture until ingredients are well incorporated.
4. Gently fold in chocolate chips and nuts (if using). Cover bowl and refrigerate mixture overnight.
5. Preheat oven to 375 degrees. Drop dough by rounded tablespoons onto ungreased baking sheets.
6. Bake for 10 to 12 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.