



soft butterscotch pudding cookies

Better make a double batch of these prize-winning Butterscotch Pudding Cookies - sweet and creamy (thanks to the butterscotch chips), soft and dreamy (thanks to the butterscotch pudding), these cookies are guaranteed crowd pleasers.

MAKES: 33-35 COOKIES



julie albert & lisa gnat

ingredients

- 1 cup butter, softened
- ¾ cup packed brown sugar
- ¼ cup sugar
- 1 (3oz) pouch instant butterscotch pudding mix
- 2 large eggs
- 1 tsp vanilla extract
- 2¼ cups flour
- ½ tsp baking soda
- ½ tsp kosher salt
- 2 cups butterscotch chips

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directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In an electric mixer, cream butter, brown sugar and sugar on medium speed. Add butterscotch pudding, mixing to combine. Add eggs one at a time, beating until fluffy. Mix in vanilla extract. On low speed, add the flour, baking soda, salt and butterscotch chips, mixing just until the flour disappears. Do not over mix.
3. Drop heaping tablespoons of batter on prepared baking sheet. Flatten cookie batter slightly. Bake 10-12 minutes, until the edges begin to brown. Cool cookies on wire rack.

“Invention, my dear friends, is 93% perspiration, 6% electricity, 4% evaporation, and 2% butterscotch ripple.”

– WILLY WONKA

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