





soft butterscotch pudding cookies

Better make a double batch of these prizewinning 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.

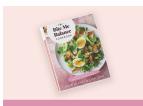
MAKES: 33-35 COOKIES





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COOKBOOK



ROA OOK ROOK



ingredients

1 cup butter, softened

3/4 cup packed brown sugar

1/4 cup sugar

- 1 (3oz) pouch instant butterscotch pudding mix
- 2 large eggs
- 1 tsp vanilla extract
- 21/4 cups flour
- 1/2 tsp baking soda
- 1/2 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