

Chocolate Chip Pudding Cookies

Soft, chewy chocolate chip cookies made with pudding to keep them soft!
Perfect for dunking in a cold glass of milk, sandwiching around ice cream, or warm and gooey straight out of the oven.

Prep time
20 mins

Cook time
12 mins

Total time
32 mins

Ingredients

- 2 1/4 cups all purpose flour measured correctly
- 1 cup ((2 sticks) unsalted butter, softened (vegan butter works too)
- 3/4 cup brown sugar packed
- 1/4 cup granulated sugar
- 3.4 ounces vanilla instant pudding mix
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups semi-sweet chocolate chips

Instructions

1. **Preheat** oven to 350 degrees. **Line** baking sheet with parchment paper and set aside.
2. In a medium bowl, **whisk** together flour, baking soda and salt and set aside.
3. Using a stand or electric mixer, **beat** the butter and sugar on high speed until light and creamy, at least 3 minutes. **DO NOT SKIP THIS STEP.** Once combined, **add** the pudding mix, vanilla and eggs and **beat** on high for 2-3 minutes.
4. **Slowly add** half of the dry ingredients to the wet ingredients and turn the mixer on low to start so the flour doesn't get everywhere. Turn the **mixer up to high** and mix until combined. **Add** the rest of the dry ingredients and repeat until dough is just combined. **Add** chocolate chips and stir with a rubber spatula until incorporated.
5. Drop cookies by 1/4 cup onto the prepared baking sheet. **Bake** for 10-12 minutes, or until slightly golden and just set on the top. **Allow to cool** on the baking sheet for 2 minutes then transfer to a baking rack to cool completely.

Notes

How to freeze the dough: roll the dough into balls then freeze on a baking sheet. Once they're frozen solid, transfer to a plastic bag and freezer for up to 6 months. Bake from frozen for 1-2 minutes longer.

How to freeze baked cookies: Allow to cool completely then store in an air tight container in the freezer for up to 3 months. Thaw at room temp then warm up in the microwave or oven.

Nutrition

Serving: 1 cookie | Calories: 316 KCAL

Carbohydrates: 49.3 G | Protein: 2.1 G | Fat: 12.62 G

Cholesterol: 32.5 MG | Sodium: 489.9 MG | Fiber: 0.5 G | Sugar: 34.9 G

For recipes like this and more, visit whatmollymade.com or find Molly on social media @whatmollymade