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 teaspoon baking soda
- 1/2 teaspoon salt
- 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 freeze 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

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