

Recipe

from the kit

CHOCOLATE CHIP PUDDING COOKIES

- 2¼ cups unsifted all-purpose flour
- 1 teaspoon baking soda
- 1 cup butter or margarine, softened
- ¾ cup firmly packed light brown sugar
- ¼ cup granulated sugar
- 1 package (4-serving size) JELL-O® Instant Pudding and Pie Filling*
- 1 teaspoon vanilla 2 eggs
- 1 package (12 oz.) chocolate chips
- 1 cup chopped nuts (optional)

*Butter Pecan, Butterscotch, Chocolate, Milk Chocolate, Chocolate Fudge, French Vanilla or Vanilla Flavor.

Mix flour with baking soda. Combine butter, the sugars, pudding mix and vanilla in large mixer bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; then stir in chips and nuts. (Batter will be stiff.) Drop from teaspoon onto ungreased baking sheets, about 2 inches apart. Bake at 375° for 8 to 10 minutes. Makes about 7 dozen.

In high altitude areas, use large eggs; bake 9 to 11 minutes.

