

Chocolate Chip Cookies with a Twist

Servings: 24 cookies

Source: Adapted from Townhouse Chocolate Chip Cookies

The secret ingredient in these classic chocolate chips cookies is instant pudding! The cornstarch in instant vanilla pudding brings the softness of these cookies up to another level. It also adds a delicious vanilla flavor that isn't overly powerful.

INGREDIENTS

2 ¼ flour
1 stick of butter
½ cup shortening
1 box vanilla instant pudding
¾ cup sugar
¾ cup packed brown sugar
1 teaspoon vanilla
1 teaspoon baking soda
½ teaspoon salt
2 cups of chocolate chips

DIRECTIONS

1. Preheat oven 375°F.
2. In a medium sized bowl, sift together flour, vanilla pudding, salt, and baking soda. Set aside.
3. Using an electric or stand mixer, mix shortening, butter, sugar, brown sugar, and vanilla using an electric mixer. Mix until creamy.
4. Slowly add dry ingredients and vanilla pudding to the bowl and mix until ingredients are combined.
5. Add chocolate chips and stir to combine until they are mixed evenly throughout the dough.
6. Cover cookie sheet with parchment paper or spray with non-stick cooking spray. Scoop 1.5 to 2 tablespoon of cookie dough and spread evenly across the pan. Place 12 cookies on a cookie sheet at a time when baking.
7. Bake for 10-12 minutes or until golden brown.

Nutrients Per Serving:

310 Calories | 126g Fat | 49.3g Carbohydrates | 38.9g Added Sugar | 2.1g Protein | 489 mg Sodium | 0.5Fiber