



THE BEST CHOCOLATE CHIP COOKIES

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INGREDIENTS

2 ¼ Cups All Purpose Flour

1 Teaspoon *Popcorn* Salt (You can use regular salt, but I recommend Popcorn Salt)

1 Teaspoon Baking Soda

1 Cup (2 Sticks) of butter at room temperature

¼ Cup Granulated Sugar. Yes, just ¼ Cup.

1 Pack (4.6 oz) *COOK-TO-SERVE* Vanilla Pudding (ONLY USE ⅓ of the packet).

¾ Cup Brown Sugar

1 Teaspoon Vanilla Extract

2 Large Eggs

12-oz. pkg. Semi-Sweet Chocolate Chips

DIRECTIONS

- Preheat oven to 375° F.
- Combine flour, baking soda and salt in small bowl.
- Beat butter, granulated sugar, vanilla pudding, brown sugar and vanilla extract in large mixer bowl until creamy.
- Add eggs, one at a time, beating well after each addition.
- Gradually beat in flour mixture.
- Stir in chocolate chips.
- Drop by rounded tablespoon onto ungreased baking sheets.
Or I just cover a baking sheet with tin foil or parchment paper.
- **BAKE** for 9 to 11 minutes or until golden brown.
- Enjoy (after they cool).