Butterscotch Pudding Triple Chip Cookies

Description

The butterscotch pudding adds the perfect flavor to these cookies. My chocolate drawer was getting too full, I couldn't shut it, so I decided to do some cleaning and throw in chocolate chips, white chocolate chips, and butterscotch chips. The triple threat of chips makes these cookies insanely good! Don't hold back, make sure you add in the triple threat of chips!



Summary

Yield: 3
Source: Two peas and their pod
Prep Time: 30 minutes
Category: Cookies & Bars
Cuisine: American

Ingredients

- 1 cup unsalted butter room temp
- 3/4 cup brown sugar
- 1/4 cup sugar
- 3 2/5 oz butterscotch instant pudding mix
- 2 eggs
- 1 tsp vanilla
- 2 1/2 cup flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup semi-sweet chocolate chips
- 1 cup white chocolate chips
- 1 cup butterscotch chips

Instructions

Preheat oven to 350 degrees F.

Line a baking sheet with parchment paper or a Silpat baking mat and set aside.

Using a mixer, beat together butter and sugars until creamy.

Add in butterscotch pudding mix, eggs, and vanilla extract.

In a medium bowl, whisk together the flour, baking soda, and salt.

Add the dry ingredients to the wet ingredients and mix until just combined.

Stir in the chocolate chips, white chocolate chips, and butterscotch chips.

Drop cookie dough by rounded tablespoons onto prepared baking sheet.

Bake for 10 minutes, or until slightly golden around the edges and set.

Remove cookies from oven and let cool on baking sheet for two minutes.

Transfer to a cooling rack and cool completely.

Notes

Note-these cookies will stay fresh for days in an air-tight container, thanks to the pudding! Enjoy!