



## THE SOFTEST CHOCOLATE CHIP COOKIES

2 1/4 cup flour  
1 tsp baking soda  
1/2 tsp salt  
1 cup butter  
1/2 cup sugar  
3/4 cup brown sugar  
1 pkg. instant vanilla pudding  
2 tsp vanilla  
1 egg  
1/2 pkg chocolate chips  
1/2 cup nuts (optional)

### Directions

1. Stir baking soda, flour and salt; set aside.
2. Combine butter, sugars and pudding mix, beating until fluffy.
3. Add vanilla and egg; beat until smooth.
4. Add dry ingredients; mix well.
5. Stir in chocolate chips and nuts.
6. Bake at 375° for 8-10 minutes.

*Store in a container with a piece of fresh bread to keep cookies soft.*