



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.