

Root Beer Float Cookies

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Ingredients (makes about 3 ½ dz):

1 stick butter, softened
1 stick margarine, softened
¾ cup brown sugar
2 TBSP root beer
2 eggs
2 ¼ cups flour
3 oz box root beer instant pudding mix
1 1/2 tsp baking soda
½ tsp salt
4 squares (2 oz each) vanilla bark

Directions:

*Preheat oven to 375 degrees. Cover baking sheets with parchment paper. Coarsely chop the vanilla bark.
*Cream the butter, margarine, brown sugar, and root beer. Once incorporated, beat in the eggs.
*Carefully at first, beat in the flour, pudding mix, baking soda, and salt. Last, mix in the chopped vanilla bark.
*Drop onto the baking sheets by scant tablespoons. Bake for 10 - 12 minutes. Allow to set on the baking sheets for 2 minutes before removing.