

WHITE CHOCOLATE SNICKERDOODLE PUDDING COOKIES

- 1 cup (2 sticks butter, chilled)
- 3/4 cup brown sugar
- 3/4 cup granulated sugar
- 1 teaspoon cinnamon
- 1 (3.4 ounce) package white chocolate instant pudding mix
- 2 large eggs
- 1 teaspoon vanilla
- 2-1/2 cups flour
- 1 teaspoon baking soda
- 1 tablespoon hot water
- 1/2 teaspoon salt
- 2 cups white chocolate chips
- 1/3 cup cinnamon-sugar for rolling (1/3 cup sugar + 1 teaspoon cinnamon)

Preheat the oven to 350 degrees F.

Beat the butter until smooth. The cookies will spread less if the butter is not at room temperature. Allow cold butter to set for 30 minutes before beating.

Add the brown sugar and sugar. Beat for 1 to 2 more minutes, until nearly creamy.

Add the eggs, one at a time and mixing in between additions.

Dissolve the baking soda in the tablespoon of water. Add both the baking soda mixture and the vanilla to the bowl and mix well. Mix in the salt and cinnamon.

Add the flour and pudding mix, and mix until dough forms.

Mix in the white chocolate chips using a wooden spoon or spatula.

Scoop dough by heaping tablespoons and roll in the cinnamon sugar before placing them onto a parchment lined or silicon lined baking sheet, 2 inches apart.

Bake for 10 to 12 minutes until edges are golden brown. Let cool on the baking sheet for a few minutes before removing to a wire rack to cool completely.

Store in an airtight container once completely cooled. Makes about 48 cookies.