

## **Butterscotch Pudding Triple Chip Cookies**

*Based on the recipe from Two Peas and Their Pod*

### **Ingredients**

1 cup butter, room temperature  
3/4 cup brown sugar, packed  
1/4 cup sugar  
1 ounce package sugar free butterscotch instant pudding mix  
2 eggs  
1 teaspoon vanilla extract  
2 1/2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup semi-sweet chocolate chips  
1 cup white chocolate chips  
1 cup butterscotch chips

In the bowl of a stand mixer, or a large bowl with a hand held mixer, beat butter until creamy. Add sugars and beat until light and fluffy.

Mix in pudding, eggs and vanilla.

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

Gradually add flour mixture to butter mixture, stirring until just combine.

Fold in all the chips.

Using a medium cookie scoop, drop dough onto parchment or Silpat lined baking sheets.

Bake at 350 degrees F for 10 minutes or until edges are golden and centers are set. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking.

Remove from oven and let cool on pan for 2-3 minutes before transferring to wire racks to cool completely.

Makes 3 1/2 dozen cookies.

© Secrets from the Cookie Princess 2013