



Kate's Sweets

Cookies, Cakes, and More!

Triple Chocolate Soft Pudding Cookies

Soft, fudgy chocolate cookies that use chocolate pudding mix, cocoa, and chocolate chips to give a rich, chocolatey flavor.

yield: about 3 dozen cookies

prep time: 40 minutes

total time: about 3 hours

Ingredients:

- ¾ cup (1½ sticks) unsalted butter, softened
- ¾ cup light brown sugar, packed
- ¼ cup granulated sugar
- 2 large eggs
- 1 tsp. vanilla extract
- 1 packet instant chocolate pudding mix (3.9 ounces)
- ¼ cup unsweetened natural cocoa powder
- 2 cups all-purpose flour
- 1 tsp. baking soda
- ½ tsp. salt
- 1½ cups semi-sweet chocolate chips

Directions:

In the bowl of a stand mixer, beat the butter and sugars until creamed well. Add the eggs and beat until combined. Add the vanilla extract and beat well. Stop to scrape the sides of the bowl, then add the pudding mix and cocoa powder. Beat until combined throughout. Add the baking soda, salt, and flour; beat until well combined, scraping the sides of the bowl when necessary. Beat in the chocolate chips just until combined.

Place balls of dough, about 1 ¼ Tbsp. worth, onto a baking sheet lined with parchment paper. When rolling the balls, roll into spheres and then flatten a bit to make fat disks. Repeat until all the dough is used, then cover with plastic wrap and refrigerate for 2 to 3 hours.

Preheat the oven to 350 degrees F. Place balls of dough on several parchment-lined baking sheets and spread them out thoroughly. Bake the cookies for about 10 minutes, or until they are firm to the touch, but still quite soft. Cool on baking sheets for 10 minutes before removing to a wire rack to cool completely.

recipe adapted from: Averie Cooks

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