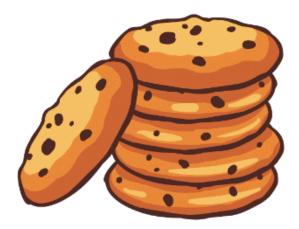# Cookies

Read "*If You Give a Mouse a Cookie*," by Laura Numeroff, and then work with an adult to make your very own batch of cookies using this yummy recipe!

INGREDIENTS

- 1/2 cup unsalted butter softened
- 3/4 cup brown sugar packed
- 1 teaspoon vanilla extract
- 1 egg
- 1 3.4 ounce box Instant Vanilla Pudding Mix or any flavor
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/4 cups all purpose flour
- 1 1/2 cups chocolate chips or any candy/chips

INSTRUCTIONS

- Add the cream, butter, and brown sugar in the bowl of a stand mixer fitted with the paddle attachment. (You can also use a hand mixer.) Mix in egg and vanilla until smooth. Add pudding mix, baking soda, and salt. Mix until combined. Mix in flour, then stir chocolate chips or other mix-ins.
- Scoop 2 tablespoon balls of cookie dough onto a cookie sheet covered with parchment or a silpat baking mat. There's no need to space them out, you're going to chill them. Cover and chill for at least 1 hour.
- Preheat oven to 350°F. Line cookie sheets with parchment paper or silpat baking mats. Place chilled cookie dough balls 2" apart on cookie sheet. Bake 9-11 minutes or until the edges just start to turn brown. Cool 5 minutes on cookie sheet before transferring to a rack to cool completely. Store in an airtight container for up to 4 days or freeze for up to one month.