Double-Chocolate Pudding Cookies

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Yield: 2 1/2 dozen

Ingredients:
1 cup butter, softened
1/2 cup granulated sugar
1/2 cup light brown sugar
2 large eggs
1 teaspoon vanilla extract
1 (3.9-oz) package instant chocolate pudding (I used Jello brand)
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 (12-oz) package semi-sweet chocolate chips

Directions:
1. Preheat oven to 350°. Beat butter and sugars in a large mixing bowl at medium-high speed 2 minutes with an electric mixer. Set a timer; you are beating in air to create a fluffy texture. Add eggs, one at a time, beating well after each addition. Add vanilla and beat just until combined. Add pudding mix and beat just until combined. Let stand 2 minutes. Don't skip this step.
2. Combine flour and baking soda in a bowl or large plate and add to the mixing bowl; beat just until flour is incorporated. Stir in chocolate chips.
3. Spoon cookie dough onto a lightly greased baking sheet or a baking sheet lined with parchment paper. I like to use a very small ice cream scoop so I get the same amount of dough every time and it makes perfectly round scoops. Bake 9 minutes at 350°. The center will still be slightly doughy but the cookies will firm up when cooled. If you over bake these cookies, they will lose their soft, and chewy texture. Let cookies cool 2 minutes on the baking sheet then transfer to cooling racks to cool completely…..if you can wait that long. If you can wait until they are cool, you are a stronger person than I am!