

CHEWY CHOCOLATE CHIP COOKIES



RHONDA'S CHEWY CHOCOLATE CHIP COOKIES

Ingredients:

- 1/2 cup unsalted butter
- 1/2 cup Crisco (I use the Crisco sticks instead of the can)
- 3/4 cup light brown sugar packed
- 3/4 cup sugar
- 2 large eggs
- 1 teaspoon of vanilla
- 1 teaspoon of salt
- 1 teaspoon baking soda
- 2 cups All-Purpose flour
- 1 box INSTANT vanilla pudding
- 1 bag of semi sweet chocolate chips
- 1/2 bag of semi sweet chocolate minis

Instructions:

Set oven to 375 degrees.

Cream butter and Crisco together with sugars until creamy. Add eggs one at a time. Add in the vanilla, salt, and baking soda. I like to add in a little extra salt when I bake with chocolate so my teaspoon is not exact. It is a SMALL teaspoon mound if that makes sense. But be careful, too much salt can ruin the taste.

Next add in the vanilla pudding powder and the flour. Stir in your chocolate chips.

Once the oven is preheated, place cookies in Tablespoon full mounds on a cookie sheet and bake 10-12 minutes depending on your oven. Some ovens have quicker bake times.

The key is to under bake the cookies! This keeps them chewy. Take them out when they are no longer glossy in the middle and the edges are barely brown. You will think they aren't done. Let them cool on the cookie sheet so they continue to bake a little.

I think they are best fresh from the oven. Store the leftovers in air tight container so they don't go stale. ENJOY!