

MAPLE WALNUT WHITE CHOCOLATE CHIP COOKIES

INGREDIENTS

1 cup butter (2 sticks), softened
3/4 cup brown sugar
1/4 cup sugar
2 eggs
1 tablespoon maple extract
1 teaspoon vanilla extract
2 1/4 cups all purpose flour
1 package instant vanilla pudding mix (3.4 oz)
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups white chocolate chips
1 cup chopped toasted walnuts

DIRECTIONS

In the work bowl of your stand mixer, cream together the butter and both the white and brown sugars, about three minutes. The mix should be light and fluffy. Next add the eggs, one at a time, and the extracts. In a separate bowl combine the flour, dry pudding mix, baking soda and salt. Add the dry mixture to the wet ingredients and mix until just combined. Toss in the chocolate chips and walnuts combine again. Refrigerate for approximately 30-40 minutes

Preheat oven to 350F. Line cookie sheets with parchment paper or silpat.

Scoop out balls of the dough and place them on the prepared cookie sheets, approximately 2 inches apart. Bake for 10-12 minutes, until they are golden brown. Remove cookie sheets to cooling racks for 5 minutes before removing cookies to cool completely.