



Reese's Peanut Butter Pudding Cookies

## Introduction

Indulging in the delightful combination of chocolate and peanut butter is something that

many can relate to. Reese's Peanut Butter Pudding Cookies take that classic flavor and turn it into a soft, chewy delight. With their rich, creamy texture and a burst of peanut butter flavor, these cookies are sure to become a favorite for anyone with a sweet tooth. Perfect for gatherings or for satisfying a late-night craving, this cookie recipe is quick and rewarding to make.

## Detailed Ingredients with measures

- 1 cup peanut butter
- 1 cup granulated sugar
- 1 large egg
- 1 package instant vanilla pudding mix
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup chocolate chips

## Prep Time

Approximately 10 minutes are needed to prepare the ingredients and get everything ready for mixing.

## Cook Time, Total Time, Yield

Cook time is about 10-12 minutes, giving you a total time of around 20-22 minutes from start to finish. This recipe yields about 24 delicious cookies, perfect for sharing—or keeping all to yourself!



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## **Detailed Directions and Instructions**

**Step 1: Preheat the Oven**

Preheat your oven to 350°F (175°C).

**Step 2: Prepare Baking Sheets**

Line two baking sheets with parchment paper and set them aside.

**Step 3: Mix Butter and Sugars**

In a large bowl, cream together 1 cup of softened butter, 1 cup of granulated sugar, and 1 cup of brown sugar until the mixture is light and fluffy.

**Step 4: Add Peanut Butter and Eggs**

Add 1 cup of creamy peanut butter to the butter and sugar mixture. Beat in 2 large eggs, one at a time, ensuring each is fully incorporated before adding the next.

**Step 5: Incorporate Vanilla**

Mix in 2 teaspoons of vanilla extract until well combined.

**Step 6: Combine Dry Ingredients**

In a separate bowl, whisk together 3 cups of all-purpose flour, 1 teaspoon of baking soda, and 1 teaspoon of salt.

**Step 7: Combine Wet and Dry Ingredients**

Gradually add the dry ingredient mixture to the wet ingredients, stirring until just combined.

**Step 8: Stir in Chocolate Chips**

Fold in 2 cups of chocolate chips until evenly distributed throughout the dough.

**Step 9: Scoop the Dough**

Using a cookie scoop or tablespoon, portion out the dough onto the prepared baking sheets, spacing them about 2 inches apart.

**Step 10: Bake the Cookies**

Bake in the preheated oven for 10-12 minutes, or until the edges are lightly golden. The centers may look slightly underbaked.

**Step 11: Cool the Cookies**

Remove the cookies from the oven and let them cool on the baking sheets for 5 minutes before transferring them to a wire rack to cool completely.

## Notes

**Note 1: Storage**

Store any leftover cookies in an airtight container at room temperature for up to one week.

**Note 2: Freezing**

You can freeze the cookie dough before baking. Just scoop the dough onto a baking sheet, freeze until solid, and then transfer to a zip-top bag. Bake from frozen, adding a couple of minutes to the baking time.

**Note 3: Peanut Butter Variations**

For a richer peanut flavor, consider using chunk-style peanut butter or adding chopped peanuts to the dough.

**Note 4: Chocolate Options**

Feel free to mix in different types of chocolate chips, such as milk, dark, or white chocolate, to customize your cookies.



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## **Cook techniques**



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