

BANANA PUDDING COOKIES

TOTAL TIME PREP: 10 MIN. + CHILLING BAKE: 10 MIN. + COOLING

YIELD 2-1/2 DOZEN

INGREDIENTS:

1 CUP BUTTER, SOFTENED
1/2 CUP SUGAR
1/2 CUP PACKED BROWN SUGAR
1 PACKAGE (5.1 OUNCES) INSTANT BANANA CREAM PUDDING MIX
2 LARGE EGGS, ROOM TEMPERATURE
1 TEASPOON VANILLA EXTRACT
1-1/2 CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING SODA
1/2 TEASPOON SALT
1 CUP WHITE BAKING CHIPS
3/4 CUP CRUSHED VANILLA WAFERS



THESE BANANA PUDDING COOKIES CAPTURE THE RICH FLAVOR OF BANANAS, WHIPPED TOPPING AND NILLA WAFERS IN A SOFT, CHEWY COOKIE. IF YOU LOVE A SPOONFUL OF THE TIMELESS BANANA PUDDING DESSERT, YOU'LL GO BANANAS FOR THESE COOKIES.

DIRECTIONS:

IN A LARGE BOWL, CREAM BUTTER AND SUGARS UNTIL LIGHT AND FLUFFY. BEAT PUDDING MIX, EGGS, AND VANILLA. IN ANOTHER BOWL, WHISK FLOUR, BAKING SODA, AND SALT; GRADUALLY BEAT INTO CREAMED MIXTURE. STIR IN CHIPS. COVER AND REFRIGERATE 30 MINUTES.

PREHEAT THE OVEN TO 350°. SHAPE DOUGH INTO 1-IN. BALLS; PLACE 2 IN. APART ON PARCHMENT-LINED BAKING SHEETS. SPRINKLE WITH CRUSHED WAFERS. BAKE UNTIL EDGES BEGIN TO TURN GOLDEN BROWN, 8-10 MINUTES. COOL ON THE PAN 10 MINUTES BEFORE REMOVING TO THE WIRE RACKS.