



No Burnt Bottoms

Banana Cream Semi-sweet Chocolate Chip Cookies

from

The Guaranteed No Burnt Bottoms Cookies Cookbook

Ingredients:

2 ¼ cups all-purpose flour, sifted
1 teaspoon baking soda, sifted
2 sticks of butter
¾ cup dark brown sugar, packed
¼ cup granulated sugar, sifted
3.4 ounces instant banana cream pudding mix, sifted
2 large eggs
1 teaspoon pure vanilla extract
¾ + 1 cups Semi-sweet chocolate chips

Directions:

Preheat oven to 350 degrees Fahrenheit. Line a flat baking stone with parchment paper. Combine the flour and baking soda and set aside. In a large mixing bowl, cream together the butter, brown sugar and granulated sugar. Beat in the instant pudding mix until blended. Stir in the eggs and vanilla extract. Blend in the flour mixture. Fold in ¾ cup of the chips by hand. Using a size 40 scoop, scoop the dough onto the parchment paper-lined flat baking stone. Place the cookie dough balls two inches apart. Then, take the remaining one cup of chips and tightly center twelve to fifteen chips on top of each of the cookie dough balls. The top chips will spread during baking and give the cookies a wonderful appearance. Or if you would like to add all of the chips to the dough instead of reserving some for the top, you can do that as well. Bake for sixteen-seventeen minutes on the oven's center rack. Immediately remove the parchment paper and cookies from the baking stone onto a wire cooling rack. Cool completely and enjoy.
Yield: Approximately Three dozen