

CHOCOLATE CHIP COOKIES

- 2¼ cups unsifted all-purpose flour
- 1 teaspoon baking soda
- 1 cup butter or margarine, softened
- ¼ cup granulated sugar
- ¾ cup firmly packed light brown sugar
- 1 teaspoon vanilla
- 1 package (4-serving size) JELL-O® Brand Vanilla Flavor Instant Pudding and Pie Filling*
- 2 eggs
- 1 package (12 oz.) chocolate chips
- 1 cup chopped nuts (optional)

Mix flour with baking soda. Combine butter, the sugars, vanilla and pudding mix in large mixer bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; then stir in chips and nuts. (Batter will be stiff.) Drop by rounded measuring teaspoonfuls, about 2 inches apart, onto ungreased baking sheets. Bake at 375° for 8 to 10 minutes. Makes about 7 dozen. *For Chocolate Chocolate Chip Cookies, substitute Chocolate Flavor Instant Pudding.