



FRUITY PEBBLES PUDDING COOKIES

Putting cereal in a cookie totally makes it breakfast food, right? These sweet and soft rainbow cookies have all the right crunch in all the right places. Adapted from Crazy for Crust.

INGREDIENTS

- 2 ¼ cups (270 g) all-purpose flour
- 1 tsp (6 ml) baking soda
- ¼ tsp (1 ml) salt
- ¾ cup (173 g) unsalted butter, softened
- 1 cup (200 g) granulated sugar
- 1 3.4-oz (96 g) package instant vanilla pudding mix*
- 2 eggs, room temperature
- 1 tsp (6 ml) vanilla extract
- 2 cups (72 g) Fruity Pebbles cereal
- 1 cup (170 g) white chocolate chips

High-altitude: Add 2 Tbsp flour. Reduce baking soda to ½ tsp. Reduce granulated sugar by 1 Tbsp.

*Do not prepare the pudding mix as instructed on the box! You will be placing the powdered mix directly into the dough. Other pudding mix flavors that would work well are French vanilla, cheesecake, or white chocolate.

DIRECTIONS

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

In a medium mixing bowl, combine flour, baking soda, and salt. Set aside.

Using a handheld or stand mixer, cream the butter and sugar on medium speed until light and fluffy. Add the pudding mix and beat until well-blended, scraping down the sides of the bowl as necessary. Beat in eggs and vanilla extract.

With the mixer speed on low, gradually add flour mixture. By hand, fold in Fruity Pebbles and white chocolate chips.

Using a medium cookie scoop, drop balls of dough onto a cookie sheet lined with parchment paper. Bake for approximately 9 to 11 minutes, or until the edges are slightly browned. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

Makes approximately 3 dozen cookies.

