# Banana Pudding Cookies

## Description

The Banana Cream Pudding gave the cookies the perfect banana flavor. You can't have banana pudding with out vanilla wafers, so I added chopped up vanilla wafers into the cookie dough too! They added a nice little crunch and brought the banana pudding flavor to life. I stirred in white chocolate chips for the sweet whipped cream flavor.

If you are a banana pudding fan, you HAVE to make these Banana Pudding Cookies. Get your banana pudding fix in cookie form!

## Summary

**Yield:** 3
**Prep Time:** 45 minutes
**Category:** Cookies & Bars
**Cuisine:** American

## Ingredients

- 1 cup unsalted butter, room temp
- 3/4 cup brown sugar
- 1/4 cup sugar
- 3 2/5 oz banana cream instant pudding mix
- 2 large eggs
- 1 tsp vanilla
- 2 1/2 cup flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup chopped vanilla wafer cookies
- 1 1/2 cup white chocolate chips

## Instructions

Preheat oven to 350 degrees F.

Line a baking sheet with parchment paper or a Silpat baking mat and set aside.

Using a mixer, beat together butter and sugars until creamy.

Add in pudding mix, eggs, and vanilla extract.

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In a medium bowl, whisk together the flour, baking soda, and salt.

Add the dry ingredients to the wet ingredients and mix until just combined.

Stir in the vanilla wafer cookies and white chocolate chips.

Drop cookie dough by rounded tablespoons onto prepared baking sheet.

Bake for 10 minutes, or until slightly golden around the edges and set.

Remove cookies from oven and let cool on baking sheet for two minutes.

Transfer to a cooling rack and cool completely.