

## Vanilla Pecan Cookiees



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- 1 cup butter or margarine, softened
- 1/2 cup packed brown sugar
- 1 (3.4 ounce) package instant vanilla pudding mix
- 2 eggs
- 1 teaspoon vanilla extract
- 1 package Yumee Yumee Cookiees mix
- 1 cup chopped pecans

**In a large bowl**, beat butter until creamy. Add brown sugar and mix well. Add vanilla pudding mix and mix well. Add eggs and vanilla. Mix well. Add Yumee Yumee Cookiees mix to butter mixture. Mix well, scraping sides of bowl often. Add pecans. Mix on low speed until blended.

**Spoon** teaspoonfuls of batter onto an ungreased baking sheet. Place cookiees about 2 inches apart.

**Bake** at 375 degrees for 8 minutes. Immediately remove cookiees from baking sheet and cool on a wire rack.

**Makes** 4 1/2 to 5 dozen

**Cook's Note:** *Electric mixer required.*