

## White Chocolate Peppermint Cookies



### Cookies

- 1 cup butter or margarine, softened
- 1/2 cup granulated sugar
- 1 (3.4 to 3.56 ounce) package instant white chocolate pudding mix
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon peppermint extract
- 1 package Yumee Yumee Cookies mix
- 1 cup peppermint candy baking chips
- 1 cup white chocolate or vanilla baking chips

**In a large bowl**, beat butter until creamy. Add sugar and mix well. Add white chocolate pudding mix and mix well. Add eggs and extracts. Mix well. Add Yumee Yumee Cookies mix to butter mixture. Mix well, scraping sides of bowl often. Add baking chips. Mix on low speed until blended.

**Spoon** teaspoonfuls of batter onto a parchment lined or ungreased baking sheet. Place cookies about 2 inches apart.

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

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

**Cook's Note:** *Electric mixer required.* Use a pudding mix with cocoa butter as an ingredient for a genuine white chocolate flavor.