

Basic Cookie Dough

<http://butcherblockco.com/blog/holiday-cookies/>

Recipe courtesy of Chef J Whiting

Makes about 2 dozen cookies

- 8 oz butter
- 1 cup sugar
- 1 oz maple syrup or honey
- 1 TBS vanilla
- $\frac{3}{4}$ tsp salt
- 2 eggs
- 2 cups flour
- 1 package instant pudding
- 1 tsp baking soda

You can add an extra 2 TBS of dry ingredients (cocoa powder, spices, etc.), and 2-3 cups of “name” ingredients, as in the word before Cookies (chocolate chips, pecans, dried cranberries, and so on...).

Preheat oven to 375.

Cream together the butter, sugar, maple syrup, vanilla and salt.

Add the eggs one at a time.

Sift together the flour, pudding and soda and slowly add to the mixture.

Fold in the goodies of your choice.

Scoop onto a lined baking sheet and bake 11-13 minutes.