

# Nathan's Cookies

## INGREDIENTS:

- (1) 3/4 cup (1 1/2 sticks) butter, softened (or melted if you're impatient and didn't plan)  
3/4 cup brown sugar, packed  
1/4 cup regular sugar  
1 egg  
1 teaspoon vanilla extract
- (2) 2 cups flour  
One 3.5oz packet instant pudding mix whatever flavor you want, Vanilla is standard, Banana is insane (not sugar-free or 'cook & serve')  
1 teaspoon baking soda  
1 pinch of salt added using arm and elbow as a sort of slide (optional)
- (3) Half a bag chocolate chips. (or more. it's your world.)  
Half a bag of heath toffee bits. (if you want)

## INSTRUCTIONS:

*Preheat* oven to 350 degrees.

*Mix* (1) together with a mixer (or by hand, if you're super jacked) until it resembles like...thin whipped cream. Takes a while. like 4 minutes on med-high.

*Add* (2) to the mix and mix it until it just becomes dough, like...1 minute.

*Add* (3) to the mix and mix for another minute.

*Chill* dough for at least a half hour. Or don't. Idc. They seem to turn out fine either way. But the dough is too soft and sticky sometimes. Chill it in that case.

These cookies don't spread out much, so an inch apart is fine. Roll them in balls and sorta flatten them onto the pan a little bit. Don't use cookie-spray unless you want to fry the bottoms. Use the paper stuff...cookie paper.

Bake for 9 or 10 minutes. Do not overcook. Undercooked is better.

Eat them any way you like, and wonder why you ever wasted your time eating any other cookie.