

Easter Bunny 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 package Yummee Yummee Cookies mix
- 1 1/2 cups miniature semi-sweet chocolate chips

Topping

- 45 miniature milk chocolate bunnies from 2 (9.1 ounce) packages

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

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

Bake at 375 degrees for 8 minutes. Remove from oven and immediately press bunnies into tops of cookies. Carefully remove cookies from baking sheet and cool on a wire rack.

Makes 4 to 4 1/2 dozen

Cook's Note: *Electric mixer required.* Substitute miniature chocolate bunnies with other seasonal shapes such as snowmen from 4 to 5 (4.18 ounce) packages of milk chocolate candies. Use a pudding mix with cocoa butter as an ingredient for a genuine white chocolate flavor.