

## Patriotic Pudding Cookies



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 Cookies mix  
1 (11.4 ounce) package red, white, and blue candy coated milk chocolate pieces  
1/2 cup red, white, and blue sprinkles

**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 Cookies mix to butter mixture. Mix well, scraping sides of bowl often. Add chocolate candies and sprinkles. Mix gently by hand 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. Immediately remove cookies from baking sheet and cool on a wire rack.

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

**Cook's Note:** *Electric mixer required.* To make a press in flag cookie; Press 1/3 of cookie dough into an ungreased non-stick 11 x 7 inch baking pan. Bake at 375 degrees for 14 minutes. Allow cookie to sit in pan for 10 minutes. Lightly tap pan on counter to loosen cookie. Place a wire rack over top of baking pan and invert. Flip cookie right side up and continue cooling on a wire rack. Frost with royal icing. Decorate with red, white, and blue candy coated milk

chocolate pieces in the pattern of the flag. In order to have enough chocolate candies, purchase 2 (11.4 ounce) packages of candy coated milk chocolate pieces for the flag.

