

# RASPBERRY CHOCOLATE CHIP COOKIES

## INGREDIENTS:

- 1 cup butter, softened
- 1/2 cup brown sugar
- 1/2 cup sugar
- 1 large box (5.1 ounce) sugar-free instant vanilla pudding mix
- 2 eggs
- 1 teaspoon vanilla
- 2 1/2 cups flour
- 1 teaspoon baking soda
- 1 cup dark chocolate chips
- 1 cup fresh raspberries, halved

## DIRECTIONS

1. Preheat oven to 350°F.
2. Cream butter and sugars. Add the pudding mix and mix until well blended. Add the eggs and vanilla; mix well.
3. Add the flour and baking soda while mixing.
4. Stir in the chocolate chips and gently fold in raspberries.
5. Drop cookies by rounded teaspoonfuls onto greased cookie sheet.
6. Bake for 10 minutes. Enjoy!

## Nutrition Facts

Serving Size 1 cookie (37g)  
Servings Per Container 36

Amount Per Serving

**Calories** 140    **Calories from Fat** 70

% Daily Value\*

**Total Fat** 7g    **11%**

Saturated Fat 4.5g    **23%**

Trans Fat 0g

**Cholesterol** 20mg    **7%**

**Sodium** 200mg    **8%**

**Total Carbohydrate** 19g    **6%**

Dietary Fiber 1g    **4%**

Sugars 8g

**Protein** 2g

Vitamin A 4%    • Vitamin C 2%

Calcium 0%    • Iron 4%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

