

Kids in the Kitchen with Gianna Key- *Very Valentine Pudding Cookies*



**These Very Valentine Pudding Cookies are the perfect chocolate cookie recipe for Valentine's Day!
Chocolate and soft; they're so good!**

*Go to the www.portagelibrary.info - click into **Events & Classes**- click into **Virtual and in-person events**- Go to **February 11th** and click into **Kids in the Kitchen** and scroll to the bottom of description to find the link to connect you Gianna's cooking page.*

The link goes live on February_11th.-enjoy

BAKING ITEMS NEEDED:

Cookie Sheet
Mixing Bowl
Measuring Spoons
Measuring Cups
Parchment Paper (optional)

Electric Mixer (hand of stand mixer)
(optional)
Wooden Spoon for mixing
Whisk
Plastic Wrap

Prep Time: 15 minutes

Total Time: 1 hour 30 minutes

Yield: 24 cookies

INGREDIENTS:

- 1/2 cup unsalted butter softened
- 2/3 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1 Tablespoon water
- 2 Tablespoons cocoa powder
- 1 box 3.9 ounces instant chocolate, chocolate fudge, or special dark pudding mix (*not sugar-free*)
- 1 1/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/4 cups Valentine M&Ms plus more for topping. Any M& M's will work!
- 1/4 cup Valentine sprinkles plus more for topping. Any sprinkles will work!

BAKING INSTRUCTIONS:

WASH YOUR HANDS!

- 1. Note: this dough requires chilling.**
- 2. Line a cookie sheet with parchment paper grease so cookies don't stick.**
- 3. Cream butter and both sugars with a mixer. Mix in vanilla, egg, and water. Add cocoa powder and pudding mix (the powder) and mix until smooth.**
- 4. Whisk together the flour, baking soda, and salt. Add dry ingredients to the wet ingredients and mix until just combined. Stir in the M&Ms and sprinkles.**
- 5. Scoop 2 tablespoon sized balls of dough onto prepared cookie sheet. You don't have to space them out, this is just for chilling. Press a few M&Ms and sprinkles on the top of each cookie ball. (This is not mandatory, it just makes them look prettier.) Cover with plastic wrap and chill the cookies for at least 1 hour**
- 6. Preheat oven to 350°F. Prepare a second cookie sheet and place cookies about 2" apart on them. Press each cookie dough ball down slightly with the palm of your hand. Bake for 10-14 minutes, until they just start to lose their glossy sheen. I like mine slightly underdone, so I cooked them for about 11-12 minutes. I also like to rotate my cookie sheets in my oven halfway through for even baking.**
- 7. Cool cookies on cookie sheet for 5 minutes, then transfer to a rack to cool completely. Store in an airtight container for up to 5 days or freeze for up to 3 months.**