



# Butterfinger Cookies

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Chewy, pudding infused Butterfinger cookies jam-packed with crunchy Butterfinger candy pieces.

**Course** Dessert  
**Cuisine** American

**Prep Time** 15 minutes  
**Cook Time** 12 minutes  
**Total Time** 27 minutes  
**Servings** 16 large cookies  
**Calories** 155kcal  
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## Ingredients

- 11 Tbsp [unsalted butter](#) softened
- ½ cup light brown sugar tightly packed
- ¼ cup sugar
- 3.2 oz package instant butterscotch pudding mix
- ¼ tsp [vanilla extract](#)
- 1 egg
- 1 ½ cups flour
- ½ tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 6 fun sized Butterfinger candy bars -- crushed into pieces\*
- ¼ cup milk chocolate or semisweet chocolate chips

## Instructions

1. Preheat oven to 350F.
2. In large bowl or in bowl of KitchenAid mixer, cream butter and sugar together until well-creamed (about 1 minute on medium-high speed).
3. Stir in pudding mix and beat until well-combined.
4. Add vanilla extract and egg, stir to combine. Scrape down sides and bottom of bowl to ensure that ingredients are well-mixed.
5. In a separate, medium-sized bowl, whisk together flour, baking powder, baking soda, and salt.
6. With mixer on medium-low speed, gradually add flour mixture to batter.
7. Stir until completely combined, pausing occasionally to scrape down sides of bowl.
8. Stir in crushed candies and milk chocolate chips.

9. Scoop cookie dough into 2 Tbsp-sized balls and use your hands to form the dough into a ball.
10. Place dough on parchment paper lined cookie sheet and bake at 350F for 12 minutes.
11. Remove from oven and allow to cool on cookie sheet for 5 minutes before transferring to cooling rack to cool completely.
12. Enjoy!

### **Notes**

\*I placed the fun-sized candy bars in a ziploc bag and whacked them a few times with a rolling pin to crunch them. Since it was warm in my house and the chocolate had a tendency to stick to the baggie, I first set them in the freezer for about 5 minutes to prevent the chocolate from melting.

### **Nutrition**

Serving: 1cookie | Calories: 155kcal | Carbohydrates: 19g | Protein: 2g | Fat: 8g | Saturated Fat: 5g | Cholesterol: 31mg | Sodium: 83mg | Potassium: 44mg | Fiber: 1g | Sugar: 10g | Vitamin A: 259IU | Calcium: 18mg | Iron: 1mg

Butterfinger Cookies <https://sugarspunrun.com/butterfinger-cookies/> Find more great recipes at SugarSpunRun.com!