

The Best Chocolate Chip Bars by Food Storage Moms

This recipe is like making cookies, but you spread the dough onto a cookie sheet. I don't have to stand, scoop and bake several batches. They bake for about 20-25 minutes, but it will depend on your oven. They should just barely brown around the edges. I cut them into 2-inch squares and froze several of them. Do you love the smell of cookies, or cookie bars, in this case, baking in your oven? I know I do! These are soft, chewy, moist and so easy to make chocolate chip bars.

Ingredients:

- 2 cups butter (softened)
- 1/2 cup white sugar
- 1-1/2 cups brown sugar
- 2 teaspoons vanilla
- 4 eggs, beaten
- 2 packages (3.4 ounces each) instant vanilla pudding
- 4-1/2 cups flour
- 3 cups chocolate chips

Instructions:

1. Preheat oven to 375 degrees
2. Cream the butter, white sugar, brown sugar, vanilla, and eggs. Add the dry vanilla pudding and flour. Mix thoroughly. Fold in the chocolate chips. Spread the dough onto the greased cookie sheet. Bake at 375 degrees for 25-30 minutes or until golden brown. Let cool and cut into 2-inch squares.