Thin Minty Cookies

1 Cup softened butter  
1 Cup packed light brown sugar  
½ Cup sugar  
2 eggs  
1 teaspoon vanilla  
1 Cup whole wheat flour  
1 ½ Cups all purpose flour  
3 Tablespoons instant jello French vanilla pudding mix  
1 teaspoon baking soda  
½ teaspoon salt  
10 oz bag Andes Mint Chips/pieces

1. Preheat oven to 350 degrees F. In a stand or electric mixer, cream butter and sugars. Slowly beat in eggs and vanilla until well combined.

2. Combine flours, pudding mix, baking soda and salt into a large bowl. Slowly add to mixer along with the mint pieces until just combined. With a medium cookie scoop, scoop batter onto a parchment or silpat lined baking sheet, do not press cookies down. Bake for 9-10 minutes or until edges of cookies just start to turn golden brown. Let cool on baking sheet for 5 minutes then transfer to a cooling rack.

Yield about 36 cookies