

Chocolate Chip Cookies



Preheat oven to 350°

Makes approximately 32 cookies

Ingredients

10 tablespoons butter
10 tablespoons shortening
1 cup sugar
1 cup brown sugar packed
2 eggs
2 teaspoons vanilla
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
3 1/2 cups flour plus 1/8
12 oz package of chocolate chips {I like the smoothness of milk chocolate, but use your favorite}

Cream the butter and shortening with the two sugars. Mix in 2 eggs. Add vanilla and mix well. Add baking powder, baking soda and salt. Mix. Start adding flour one cup at a time mixing well between additions. Top with extra flour and mix. Mix in chips. Scoop onto baking sheet using a tablespoon. I shape mine tall to keep the cookies from getting too flat.

Bake 15 to 18 minutes. Remove when the edges are slightly brown. Let rest on baking sheet for a couple of minutes. Transfer to cooling rack. Enjoy!

Thank you for downloading

Jeanette