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NO FAIL CHOCOLATE CHIP COOKIES

Level: Beginner

Yield: 36 Cookies

Time to Plate: 30 Minutes

Prep Time: 15 Minutes

Cook Time: 8-9 Minutes

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No Fail Chocolate Chip Cookies

INGREDIENTS:

2 ½ cups all purpose flour

1 ½ teaspoons baking soda

½ teaspoon salt

½ cup salted butter, room temperature

½ cup shortening

1 ½ cups packed light brown sugar

2 teaspoons vanilla extract

2 eggs

¾ cup milk chocolate chips

¾ cups dark chocolate chips

PREPARATION:

1. Preheat oven to 375 degrees. Combine flour, baking soda and salt in a medium sized bowl and place to the side.

2. Using the paddle attachment of a stand mixer or hand mixer cream together the butter and shortening until light and fluffy.

3. Add brown sugar and vanilla and mix on low-medium speed to combine well. Add eggs, one at a time, and mix each until well combined.

4. Add the dry ingredients and mix on low until just combined. Using a baking spatula, hand mix in the chocolate chips.

5. Drop batter onto parchment lined baking sheets in 2 Tablespoon scoops about 2 inches apart.

6. Bake at 375 for 8-9 minutes until the bottoms are lightly brown. Allow baking sheet to cool on a cooling rack prior to taking cookies off with a spatula to finish cooling.