

Double Chocolate Chip Cookies from She Makes and Bakes

Prep time: 20 minutes; Bake time: 9 minutes at 375

Makes about 36 cookies



3/4 cup brown sugar, packed

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1 cup butter-flavored shortening

2 eggs

1 teaspoons baking soda

1 teaspoons salt

1 tablespoon vanilla extract

2 cups flour

1 cup regular size chocolate chips

1 cup mini chocolate chips

Preheat your oven to 375 degrees.

In a bowl of a mixer, cream the shortening and sugars until fluffy. Add in the eggs one at a time. Mix in the baking soda, salt, and vanilla, and add in the flour until just incorporated. Stir in the chocolate chips.

Form two tablespoons worth of dough into a ball and place on an ungreased baking sheet about two inches apart from each other. Bake for 9 minutes until barely golden brown. Remove from oven, let rest for one minute on the pan, and then remove to a flat surface (I place them on my clean counter or aluminum foil on my counter). Let them cool.