

Cherry Chip Cookies

Makes about 36 cookies

3/4 cup brown sugar, packed
3/4 cup sugar
1 cup butter-flavored shortening
2 eggs
1 teaspoons baking soda
1 teaspoons salt
1 teaspoon vanilla extract
1/2 teaspoon almond extract (optional)
2 cups flour
1 cup cherry chips
1 cup vanilla or white 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, vanilla extract, and almond extract (if using), and add in the flour until just incorporated. Stir in the chips.

Form the dough into one-inch balls and place on ungreased baking sheets 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.

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