

# Thick, Soft, and Chewy Chocolate Chip Cookies



By Marg (CaymanDesigns) on September 28, 2004



132 Reviews



**Prep Time:** 15 mins   **Total Time:** 25 mins   **Servings:** 36

## About This Recipe

"I moved out of the house in 1992 but my dad still insist I make his chocolate chip cookies for him. After much searching these are the ones we deemed "best". Soft and chewy but with a lightly crisp outer layer. If you don't want the crispness, substitute more butter for the shortening. I have found that you need to follow the directions *\*exactly\** to get the best cookies. Not using real butter or all brown sugar, not beating the eggs in one at a time, not baking them at a higher temp than the "traditional" recipe, all make a difference in the end result. I have also found that Land o' Lake butter makes a better cookie than some generic brand butter. Don't let the butter sit out too long. It needs to soften but if it sits until the moisture starts to separate from the butter, it is too soft and it will affect the resulting cookies. If that happens, refrigerate the dough for about an hour to help them not spread as much. It also helps to use the mixer on the dough in between batches going into the oven. It helps keep the dough from starting to separate if it is a warm day. Another thing I've learned is you have to make sure there is plenty of circulation in your oven. When I moved, my cookies started turning out flat again. I finally realized that my oven was smaller at the new house and when I switched to smaller cookie sheets, my cookies turned out perfectly!"



Photo by Marg (CaymanDesigns)

## Ingredients

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup real butter, at room temperature
- 1/2 cup shortening
- 1 1/2 cups firmly packed brown sugar
- 2 teaspoons vanilla
- 2 large eggs
- 1 (12 ounce) packages semi-sweet chocolate chips
- 1 cup chopped nuts (optional)

## Directions

1. Mix flour, baking soda, and salt in a small bowl.
2. In a separate bowl, beat butter and shortening until creamy.
3. Add sugar and vanilla and beat with a mixer on medium speed until well blended.
4. Beat in eggs, one at a time, mixing well.

## Directions

5. Add flour mixture, and beat slowly to incorporate, then beat to blend well.
6. Stir in chocolate chips and nuts.
7. Drop batter in 2-tablespoon portions about 2 inches apart on baking sheets.
8. Bake in a 375°F preheated oven until edges of cookies are brown but an area about 1 inch wide in the center is still pale, about 10 minutes.
9. If using 2 pans in 1 oven, switch positions at half-time.
10. Let cookies cool on pan about 5 minutes, then transfer to racks with a spatula.
11. Serve warm or cool.

Nutrition Facts		Amount Per Serving	% Daily Value
Serving Size: 1 (40 g)			
Servings Per Recipe: 36			
Amount Per Serving	% Daily Value		
<b>Calories 164.2</b>		<b>Total Fat 8.5g</b>	<b>13%</b>
Calories from Fat 77	47%	Saturated Fat 4.1g	20%
		<b>Cholesterol 17.1mg</b>	<b>5%</b>
		Sugars 14.1 g	
		<b>Sodium 97.5mg</b>	<b>4%</b>
		<b>Total Carbohydrate 21.7g</b>	<b>7%</b>
		Dietary Fiber 0.7g	3%
		Sugars 14.1 g	56%
		<b>Protein 1.6g</b>	<b>3%</b>