

Chocolate Chip Cookies

Dessert

Servings: about 42

INGREDIENTS

- 1 cup (packed) golden brown sugar
- 1/2 cup sugar
- 1/2 cup solid vegetable shortening, room temperature
- 1/2 cup unsalted butter, room temperature
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 12-ounce package semisweet chocolate chips

DIRECTIONS

Preheat oven to 350°F. Using electric mixer, beat both sugars, shortening and butter in large bowl until light and fluffy. Beat in eggs and vanilla. Mix flour, baking soda and salt in large bowl. Add dry ingredients to butter mixture and mix until blended. Stir in chocolate chips.

Drop dough by heaping tablespoonfuls onto heavy large baking sheets, spacing 2 inches apart. Bake until golden brown, about 12 minutes. Transfer baking sheets to racks; cool 5 minutes. Transfer cookies to racks; cool completely.