

Absolute The Best Chocolate Chip Cookies

- 1 Cup butter flavored shortening
- 3/4 cup white sugar
- 3/4 cup brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 2 1/4 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups milk chocolate chips

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a large bowl, cream together the butter flavored shortening, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking soda and salt; gradually stir into the creamed mixture. Finally, fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven, until light brown. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.