

Chocolate Chippers

These are the favorite chocolate chip cookies in my house! They are light and both crispy and chewy at all at once. For a chewier cookie, take them out of the oven when they look slightly underdone. If you prefer a crispier cookie, leave them in longer until they are to your desired crispness.

Oven temp: 375° F

Single batch yields approximately 3 dozen cookies



Ingredients:

- 1/2 cup shortening (Butter Flavored Crisco sticks are perfect)
- 1/2 cup granulated sugar
- 1/4 cup brown sugar, tightly packed
- 1 egg
- 1 teaspoon vanilla
- 1 cup sifted all-purpose flour
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- 1 package (11.5 oz) Nestle chocolate chunks (or your preferred chocolate chip)
- 1/2 cup chopped nuts (optional)

Directions:

1. Preheat oven to 375°F. Line cookie sheets with parchment paper and set aside
2. Cream shortening and sugars together with a stand mixer, hand mixer or with wooden spoon by hand.
3. Add egg and vanilla and beat well until fluffy.
4. Measure flour, baking soda and salt into sifter.
5. Sift dry ingredients over shortening mixture.
6. Stir until well combined.
7. Stir in chocolate and nuts (if using).
8. Drop by teaspoonful onto prepared cookie sheets, 2 inches apart (12 cookies fit on a standard cookie sheet)
9. Bake for 10 to 12 minutes at 375°F. 10 minutes for softer cookies, 12 minutes for crisper cookies.
10. Remove from pan with metal spatula to wire rack to cool.
11. Once cooled completely, store in an airtight container at room temperature or freeze for longer storage.