

# Classic American Chocolate Chip Cookies

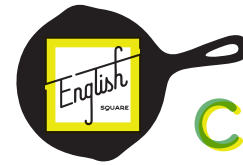
## About:

This is a recipe sent by Shaleah's mom, Sandy Poster. The classic American chocolate chip cookie, nostalgic and delicious! You can change out the nuts for a different type, if you like.

YIELD: 7 DOZEN

## Ingredients

FIRST INGREDIENTS	<u>Shortening</u>	<u>2/3 cup</u>	<u>(127 g)</u>	Combine first 6 ingredients first.
	<u>Butter</u>	<u>2/3 cup</u>	<u>(200 g)</u>	
	<u>Granulated sugar</u>	<u>1 cup</u>	<u>(200 g)</u>	
	<u>Brown sugar</u>	<u>1 cup</u>	<u>(190 g)</u>	
	<u>Eggs</u>	<u>2 whole</u>		
	<u>Vanilla</u>	<u>2 tsp</u>	<u>(10ml)</u>	
DRY	<u>Flour</u>	<u>3½ cups</u>	<u>(420 g)</u>	
	<u>Baking soda</u>	<u>1 tsp</u>	<u>(5 g)</u>	
	<u>Salt</u>	<u>1 tsp</u>	<u>(6 g)</u>	
MIX-IN	<u>Chopped nuts</u>	<u>1 cup</u>	<u>(110 g)</u>	
	<u>Chocolate chips</u>	<u>12 oz</u>	<u>(340 g)</u>	



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## Instructions:

1. Preheat oven to 190c.
2. Mix first 6 ingredients together.
3. Add Dry ingredients little by little.
4. After dough is mixed, stir in nuts and chocolate chips.
5. Chill dough in refrigerator.
6. Drop spoonfuls onto cookie sheet.
7. Bake for 8-10 minutes.

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