

KRIS' CHOCOLATE CHUNK COOKIE RECIPE

-makes about 24 large cookies-

Ingredients:

½ c. butter
½ c. vegetable shortening
1 c. sugar
½ c. brown sugar
2 eggs
2 tsp. vanilla
2 c. flour
1 ½ tsp. salt
1 tsp. baking soda
11.5 oz. chocolate chunks*



Directions:

- 1) Preheat your oven to 375 degrees.
- 2) Cream together butter, shortening, sugars, eggs, and vanilla.
- 3) Add flour, salt, and baking powder and mix well. Stir in chocolate chunks.
- 4) Use a medium-sized (approx. 2 T.) scoop to scoop rounds of batter onto lightly-greased baking sheets. (I use stoneware, which creates a great-textured cookie.) Leave plenty of room between the scoops. Keep unused batter in the fridge between baking batches, so that the butter in the batter doesn't soften too much.
- 5) Bake for 10-12 minutes, removing when the cookies start to turn golden. Let them cool for a few minutes before removing them to cooling racks.

Enjoy! These cookies freeze really well, so feel free to double the batch size.

*Depending on your people's tastes, you can divide the batter and mix butterscotch chips into some of the batter and chocolate chunks into the rest.