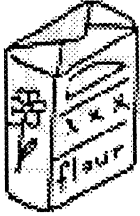


Chocolate Chip Cookies

You Need:



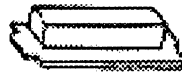
flour



baking soda



salt



butter



shortening



sugar



one egg



brown sugar



chocolate chips



nuts
(optional)



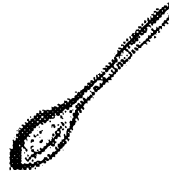
vanilla



1 cup dry
measuring cup



1/4 cup
measuring cup



wooden spoon



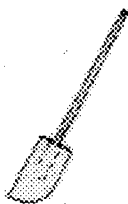
Tablespoon



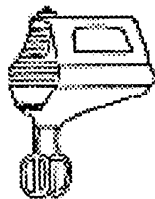
1
teaspoon



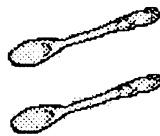
1/2
teaspoon



rubber
spatula



handmixer



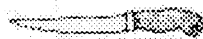
2 spoons



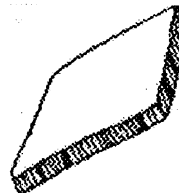
large bowl



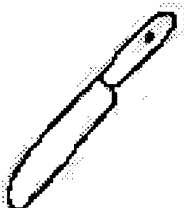
medium bowl



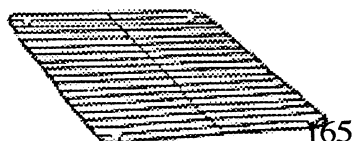
knife



cutting board



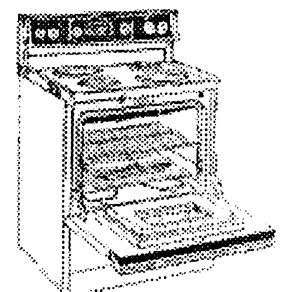
spatula



cooling rack

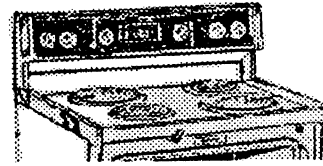
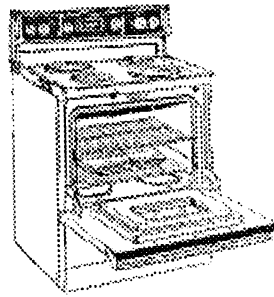


cookie sheet



stove

1.

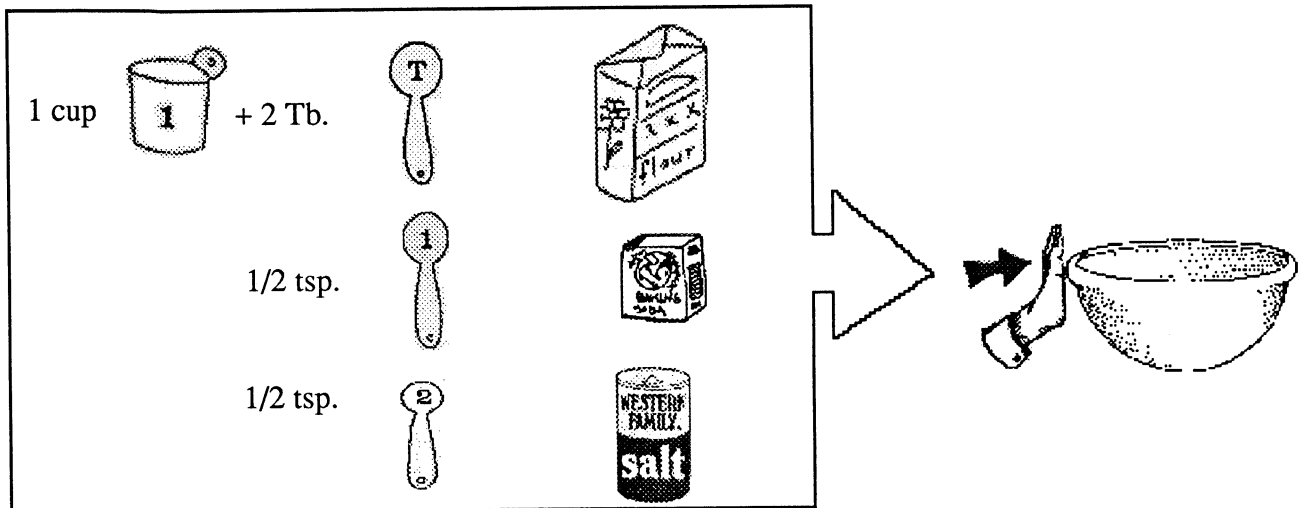


375°



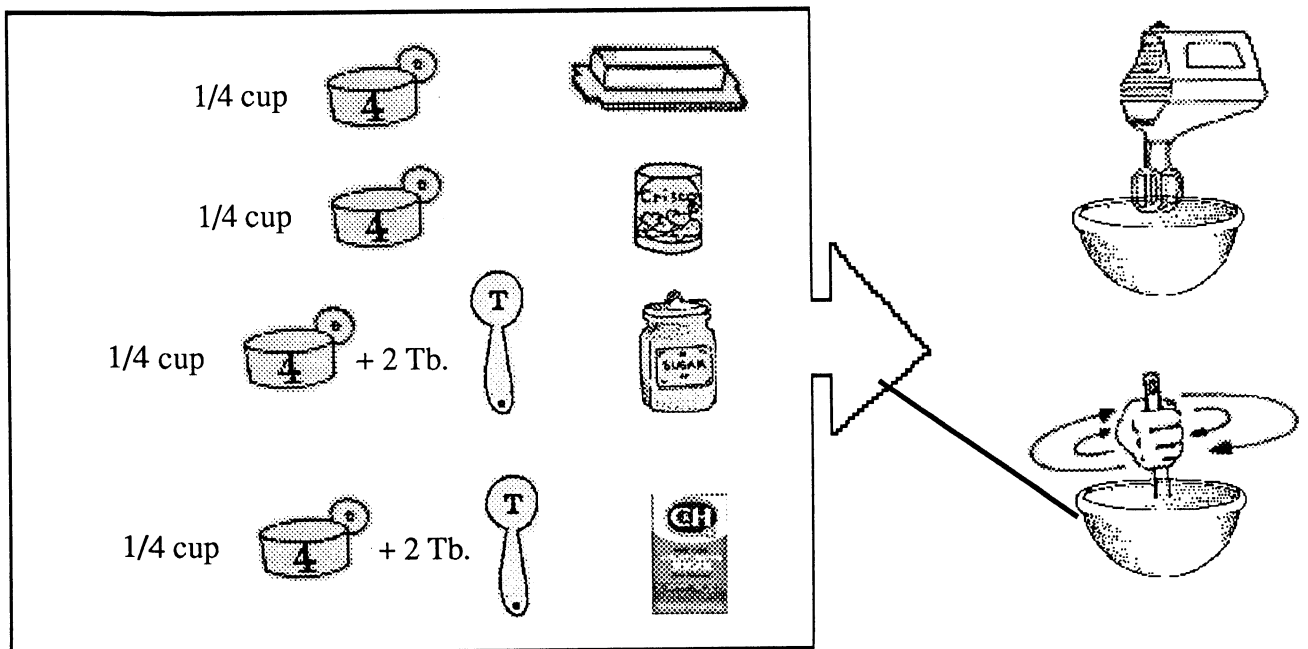
Adjust oven rack to 3rd up from the bottom. Preheat oven to 375°

2.



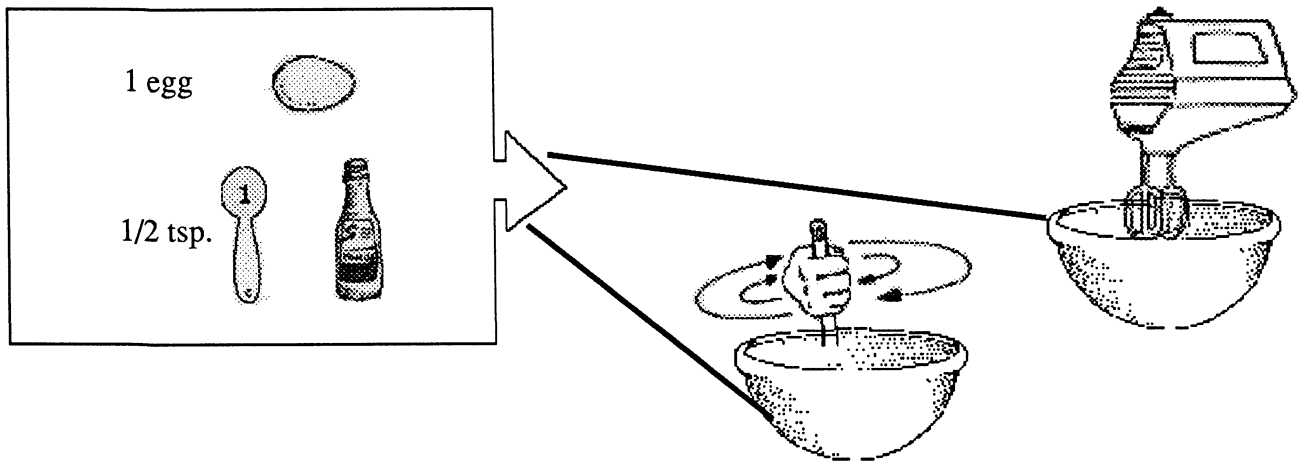
Measure 1 cup + 2 Tb. flour, 1/2 tsp. soda, and 1/2 tsp. salt in a medium bowl. SET ASIDE.

3.



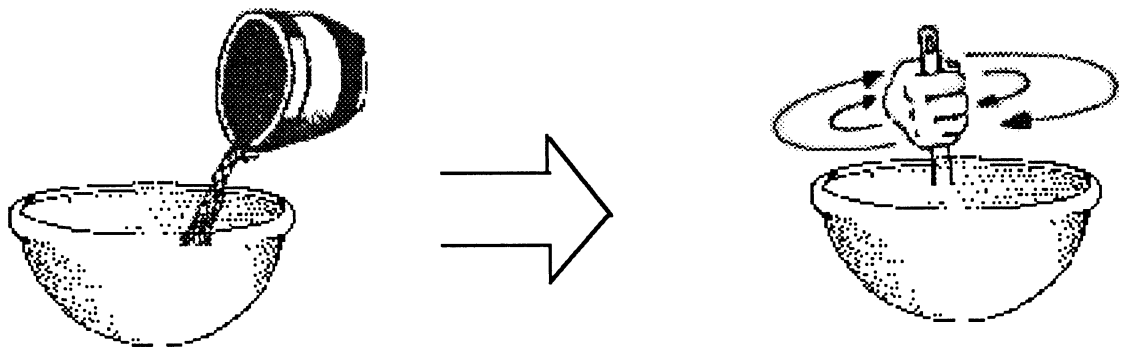
Measure 1/4 cup butter, 1/4 cup shortening, 1/4 cup + 2 Tb. sugar and 1/4 cup + 2 Tb. brown sugar. Put in large bowl. Mix together until creamy with handmixer on MEDIUM OR use wooden spoon.

4.



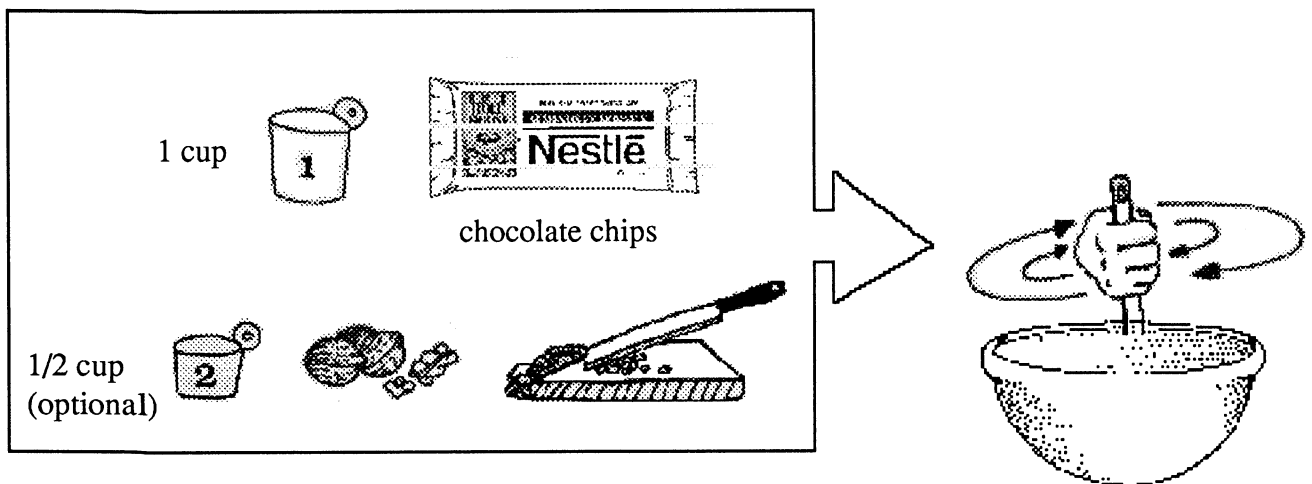
Add 1 egg and 1/2 tsp. vanilla to large bowl. Mix together with handmixer on MEDIUM OR with wooden spoon.

5.

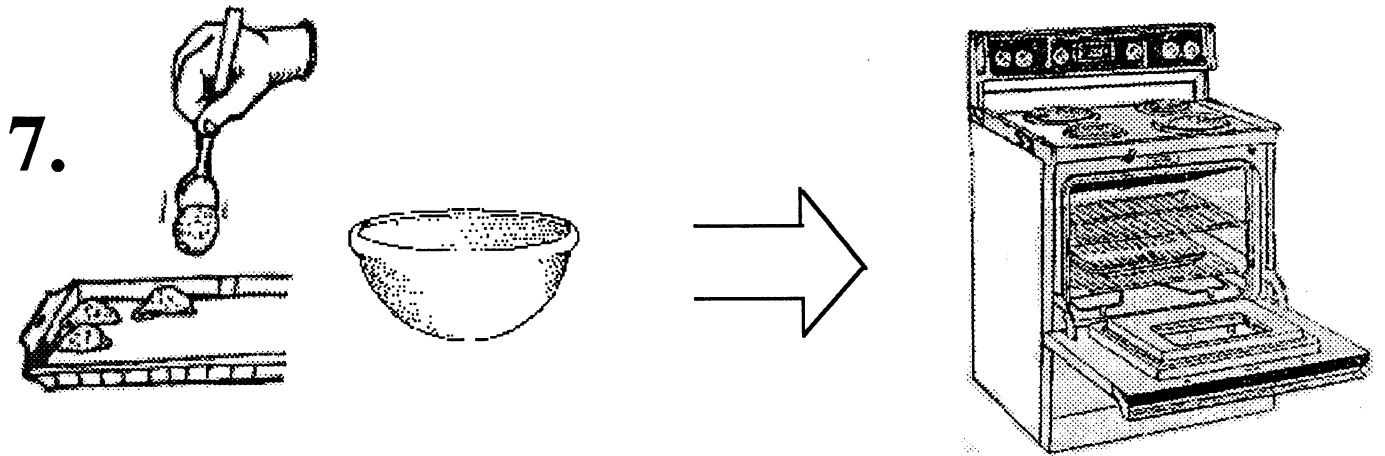


Gradually add flour, soda and salt using wooden spoon and stir together until well mixed.

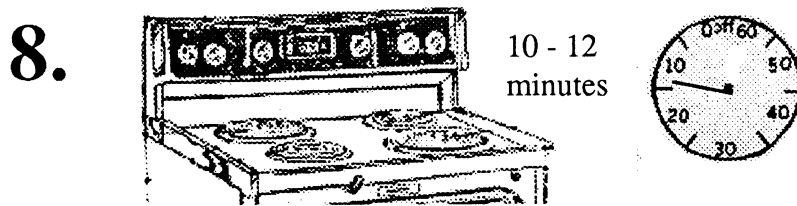
6.



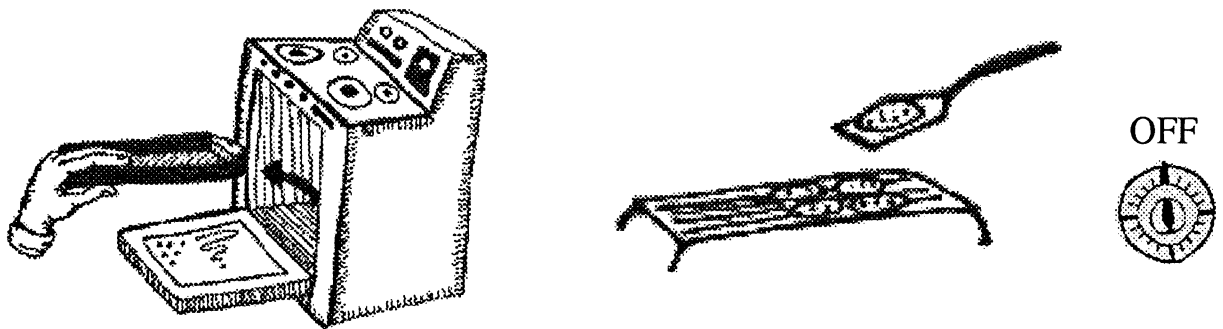
Measure and add 1 cup chocolate chips and 1/2 cup chopped nuts (optional) to bowl. Stir together.



Drop dough by teaspoonfuls on ungreased cookie sheet. Put in to oven.



Bake 10 - 12 minutes or until desired doneness.



Remove from oven. Using a spatula put cookies on cooling rack to cool. Turn oven OFF.

CHOCOLATE CHIP COOKIES

You Need:

1 cup + 2 Tb. flour
1/2 tsp. soda
1/2 tsp. salt
1/4 cup butter
1/4 cup shortening
1/4 cup + 2 Tb. sugar
1/4 cup + 2 Tb. brown sugar
1 egg
1/2 tsp. vanilla
1 cup nuts (optional)
2 spoons
cookie sheet
knife

1 cup dry measuring cup
1/4 cup dry measuring cup
1/2 teaspoon
Tablespoon
metal spatula
wooden spoon
rubber spatula
medium bowl
large bowl
handmixer
spatula
cutting board
cooling rack

1. Adjust oven rack to 3rd up from the bottom. Preheat oven to 375^o.
2. Measure 1 cup + 2 Tb. flour, 1/2 tsp. soda, and 1/2 tsp. salt in a medium bowl. SET ASIDE.
3. Measure 1/4 cup butter, 1/4 cup shortening, 1/4 cup + 2 Tb. sugar and 1/4 cup + 2 Tb. brown sugar. Put in large bowl. Mix together until creamy with handmixer on MEDIUM or use wooden spoon.
4. Add 1 egg and 1/2 tsp. vanilla to large bowl. Mix together with handmixer on MEDIUM or with wooden spoon.
5. Gradually add flour, soda and salt using wooden spoon and stir together until mixed.
6. Measure and add 1 cup chocolate chips and 1/2 cup chopped nuts (optional) to bowl. Stir together.
7. Drop dough by teaspoonfuls on ungreased cookie sheet. Put into oven.
8. Bake 10 - 12 minutes or until desired doneness. Remove from oven. Using a spatula, put cookies on cooling rack to cool. Turn oven OFF.