

# Christine's Chocolate Chip Cookies

*~A recipe from the personal cookbook of Christine Hughes*

## Ingredients:

- 1 Cup Butter Flavored Shortening
- 1 Cup Butter Softened
- 1 1/2 Cup White Granulated Sugar
- 1 1/2 Cup Light Brown Sugar (Packed)
- 4 Extra Large Eggs
- 2 tsp Vanilla
- 4 1/2 Cups Flour
- 2 tsp Baking Soda
- 1 tsp Salt
- 1 Bag 11.5 oz Milk Chocolate Chips
- 1 Bag 11.5oz Semisweet Chocolate Chips

## Directions

Heat oven to 375°

*In a large mixing bowl, Cream Shortening, Butter & sugars together. Add eggs and Vanilla. Mix well.*

*Add Flour, Baking Soda and Salt. Mix Well. (For a softer, rounder cookie, add in an extra 1/2 cup flour.)*

*Fold in Chocolate Chips.*

*Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased baking sheet. Bake 8 to 10 minutes or until light brown.*

***\*\*If desired, add nuts, coconut, or other tasty mix-ins.\*\****



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