

Basic Michael Unit **KAIROS**

Chocolate Chip Cookies Recipe

Should make approximately 3 dozen 2" cookies

2-1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (or 2 sticks) of butter

**flavored shortening,
softened**

3/4 cup granulated sugar

3/4 cup packed brown sugar

1 teaspoon vanilla extract

2 eggs

**2 cups (12-ounce package) semi-sweet chocolate chips
or chunks**



1. Preheat oven to 375°F.
2. In a small bowl, combine flour, baking soda, and salt; set aside.
3. In a large bowl, beat butter, sugars, and vanilla until creamy.
3. Beat in the eggs.
4. Gradually blend in the flour mixture.
5. Stir in the chocolate chips and form into 36 balls.
6. Flatten the balls onto an ungreased cookie sheets.
7. Bake 8 to 12 minutes, until the edges are brown.
8. Cool on baking sheets for 2 minutes, and then remove them to cooling racks until no longer warm.
9. Bag them into sandwich size Ziploc bags 6 cookie to a bag.