



## Chocolate Chip Cookies

### WHAT YOU NEED

- 1/3 Cup unsalted butter
- 1/3 Cup shortening\* (*I use Crisco baking sticks*)
- ½ Cup Splenda Brown Sugar\*
- ½ Cup Splenda \*
- ¼ Cup granulated sugar
- 1 Egg
- 1 tsp. Maple syrup

- 1 Cup semi-sweet chocolate chips
- 1 Cup milk chocolate chips
- 1 ¾ Cups all-purpose flour
- 1 tsp. Baking soda
- 1/8 tsp. Baking powder
- Parchment paper
- Baking Sheets
- Wire cooling Racks (optional)
- Hand mixer (or stand mixer)
- Large mixing bowl
- Measuring Cup
- Large Spoon
- Rubber spatula

**BEFORE YOU START** Preheat oven to 375°. Line baking sheets with parchment paper.

**LET'S MAKE IT!** Add shortening and butter to bowl and beat using mixer until creamy and well combined (about 30-60 seconds). Add all sugars slowly and continue beating until well combined (about 2 minutes). Add maple syrup and egg and continue beating until well combined ( about 30-60 seconds)

Using a rubber spatula scrape all mixture off of the beaters or scrape beaters and bowl from stand mixer. Add both chocolate chips. Using a large spoon mix well to combine chocolate chips.

Add flour, baking soda, and baking powder. Using your spoon continue to mix all ingredients to combine, it'll look a bit dry ("flour-y") keeping going, until you form a large ball of dough.

Using a tablespoon, your fingers or a cookie scoop, form small loose dough balls (about 1 ½ inches in diameter) do not pack). Place about 2 inches apart on your parchment lined paper. Bake for 10-12 minutes check bottoms of cookies for golden brown color.

Makes 2 dozen cookies

**KATIE'S TID BITS\*** \*I used to use Crisco not baking sticks and brown and white sugar not Splenda. Try adding chopped pistachios or walnuts to the cookies when they come out of the oven ( while they're still hot)