

CHOCOLATE CHUNK COOKIES

INGREDIENTS

1.5 cups	Vegetable Shortening and butter
2.5 cups	dark brown and white sugar
4 tbs	milk
3 tbs	vanilla extract
2	large eggs
3.5 cups	Unbleached flour
2 tsp	Kosher salt
1.5 tsp	baking soda
9 oz	chocolate chips, chunks, bits
1 cup	coarsely chopped pecans (optional)



PREPARATION

Heat the oven to 325 degrees. Convection bake delivers the most consistent results.

Combine shortening, butter and sugars in stand mixer. Beat until very pale.

Add milk, vanilla and eggs. Beat until just blended.

Combine flour, salt and baking soda. Mix into wet mixture until just blended.

Stir in chocolate and nuts.

Using a small ice cream scoop (1.5 oz) drop batter on parchment lined paper (optional) 3 inches apart and bake for 8 to 10 minutes. Cool on wire rack.

*If nuts are omitted add more chocolate.