JENNI MARIE'S TEST KITCHEN

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The Perfect Chip Cookie

Makes 20 - 2oz. OR 40 – 1oz. Cookies



Equipment Needed:

- **Stand Mixer or Hand Mixer**
- **Kitchen Scale**
- **Whisk & Rubber Spatula**
- **Measuring Cups & Spoons**
- **Parchment Lined Cookie Sheet**
- **Medium Mixing Bowl**

Directions:

1). Gather all equipment & ingredients. Preheat oven to 350*F and prep baking sheet with parchment paper. Measure out the flour, pudding mix, baking soda, and salt in a medium mixing bowl, give it a whisk to combine and set aside.

- ***2 C. (300g.) All-Purpose Flour***
- ***3 oz. (84g.) Vanilla Instant Pudding Mix***
- ***1 t. (5g.) Baking Soda***
- ***1/2 t. Salt***

2). In the bowl of a stand mixer cream together butter & shortening for 5 minutes. Add sugars and mix on med./high speed until light and fluffy (about 2 min). Scrape down sides of bowl. Add eggs and vanilla extract, and mix for another 1-2 minutes on medium speed. Scrape down sides of bowl. Add flour mixture and mix on low speed until fully incorporated. Last, mix in the chocolate chips until just combined.

- ***8 T. (113g.) Salted Butter, Softened***
- ***8 T. (100g) Vegetable Shortening***
- ***1/2 C. (100g) Dark Brown Sugar***
- ***1/2 C. (100g) Granulated Sugar***
- ***2 Large Eggs***
- ***1 t. Pure Vanilla Extract***
- ***5 oz. (140g.) Semi-Sweet Chocolate Chips***
- ***5 oz. (140g.) Milk Chocolate Chips***

3). Measure dough into 1 or 2 oz. balls (I use an ice cream scoop). Space 2 inches apart on a parchment lined baking sheet. Bake for 9-11 minutes (or until cookie has spread out and edges are golden brown), turning pan halfway through baking time for even cooking. Let cool for 10 minutes before eating. This is the only chocolate chip cookie recipe you'll ever need. Enjoy!

Add-ins - to make these "loaded chocolate chip cookies" I substitute the semi-sweet chocolate chips with the following:

- ***3 oz. (84g.) Milk Chocolate Chips***
- ***3 oz. (84g.) Semi-Sweet Chocolate Chips***
- ***2 oz. (56g.) Heath Toffee Bits***
- ***2 oz. (56g.) Crushed Pretzels***

I like to portion and freeze my cookie dough to be baked at a later date. When baking cookies from frozen, preheat oven to 325*F and bake for 12-15 minutes (or until cookie has spread out and edges are golden brown), turning pan halfway through baking time for even cooking. Let cool for 10 minutes before eating.