

CHOCOLATE CHIP COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
266 cal	30 g	3 g	15 g	22 mg	196 mg	29 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 BAKING SODA
 SALT
 SHORTENING
 SUGAR,BROWN,PACKED
 SUGAR,GRANULATED
 EGGS,WHOLE,FROZEN
 WATER,WARM
 EXTRACT,VANILLA
 CHOCOLATE,COOKING CHIPS,SEMISWEET

Weight

3-5/8 lbs
 3/4 oz
 1 oz
 2 lbs
 1-1/8 lbs
 1-1/2 lbs
 1 lbs
 1 oz
 1/2 oz
 2-1/4 lbs

Measure

3 qts 1 cup
 1 tbsp
 1 tbsp
 1 qts 1/2 cup
 3-1/2 cup
 3-1/2 cup
 1-7/8 cup
 2 tbsp
 1 tbsp
 1 qts 2 cup

Issue**Method**

- 1 Sift together flour, baking soda, and salt. Set aside for use in Step 4.
- 2 Cream shortening in mixer bowl at medium speed about 1 minute. Gradually add sugars; mix at medium speed 3 minutes or until light and fluffy. Scrape down bowl.
- 3 Combine slightly beaten eggs and water; add gradually to creamed mixture. Blend thoroughly about 1 minute. Add vanilla. Mix thoroughly.
- 4 Add dry ingredients; mix only until ingredients are combined about 1 minute.
- 5 Add chocolate chips; mix on low speed about 1 minute or until evenly distributed.
- 6 Drop by tablespoons in rows, 4 by 6, on ungreased pans.
- 7 Using a convection oven, bake at 325 F. for 10 to 12 minutes or until lightly browned on high fan, open vent.
- 8 Loosen cookies from pans while still warm.