THE J.M. SMUCKER Co

Classic Chocolate Chip Cookies

Prep Time	Cook Time	Serves	Difficulty
15 mins	13 mins	36	N/A

Ingredients

- 1 cup (250 mL) packed brown sugar
- 3/4 cup (175 mL) All Vegetable Shortening
- 1 egg
- 2 tbsp (30 mL) milk
- 1 tbsp (15 mL) vanilla extract
- 1 3/4 cups (425 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) salt
- 3/4 tsp (4 mL) baking soda
- 1 cup (250 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Line baking sheets with parchment paper.

Step 2:

Beat brown sugar and shortening together until light and creamy. Add egg, milk and vanilla; mix well. Add flour, salt and baking soda and mix until combined.

Do your kids know why you have to beat brown sugar and shortening together until it’s creamy? The sugar creates air bubbles with the shortening, which helps the cookie rise and turn out nice and tender.

Step 3:

Stir in chocolate chips. Drop dough by rounded tablespoonfuls onto prepared baking sheets about 3 in (7 cm) apart.

Get a few different flavours of chocolate chips and let your kids mix together their favourites.

Step 4:

Bake, one baking sheet at a time, in preheated oven for 8 to 10 minutes for chewy cookies, 11 to 13 minutes for crisp cookies. Be careful not to overbake. Let cool for 2 minutes on baking sheet, then place on rack to cool completely.

Do your kids prefer chewy or crispy cookies? Bake one sheet for 8-10 minutes and the other for 11-13 and let them decide! This will help them understand baking times and what happens when you bake cookies for longer.

Images