THE J.M. SMUCKER Co

Ultimate Chocolate Chip Cookies

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

Ingredients

- 1 1/4 cups (300 mL) packed brown sugar
- 3/4 cup (175 mL) Golden Shortening
- 2 tbsp (30 mL) milk
- 1 tbsp (15 mL) vanilla extract
- 1 egg
- 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
- 1 cup (250 mL) pecan pieces, optional

Directions

Step 1:

Preheat oven to 375ºF (190ºC).

Step 2:

Beat brown sugar and shortening together in a large bowl using an electric mixer until light and creamy. Add egg, milk and vanilla; mix well. Combine flour, salt and baking soda in a separate large bowl. Incorporate into creamed mixture.

Step 3:

Stir in chocolate chips and nuts. Drop dough by rounded tablespoonfuls onto ungreased baking sheet about 3 in (7 cm) apart.

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.

Images

