



WITH JOSHUA JOHN RUSSELL



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## CHOCOLATE CHIP COOKIES

**Yield:** One 8" and one 6" cookie

### Ingredients

- 1 cup unsalted butter
- ½ cup shortening
- 1¼ cups packed light brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 3 cups all-purpose flour
- 1¼ teaspoons baking soda
- 1½ teaspoons baking powder
- 1½ teaspoons salt
- 2 teaspoons vanilla extract
- 1¼ pounds chocolate chips
- Sea salt for sprinkling

### Preparation

1. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter, shortening, and brown and granulated sugars until light and fluffy.
2. Add the eggs one at a time, mixing well after each addition.
3. Add the flour, baking soda, baking powder, salt, vanilla, and chocolate chips, and mix on low until incorporated.
4. Wrap the dough in plastic wrap and refrigerate overnight.
5. Preheat the oven to 350 F.
6. Spray one 6" and one 8" pan with nonstick spray and place cookie dough in pans, dividing them proportionally.
7. Bake for 15-20 minutes or until golden brown. For a crispier cookie bake a few minutes more, for a softer one, bake for a few less minutes.

### Cookie Preparation

1. Scoop the dough into balls and space 2 inches apart on a nonstick baking sheet or a sheet lined with parchment paper.
2. Press the dough balls down with your fingers to flatten them a bit. Sprinkle each with sea salt
3. Bake for 13 minutes, turning pan after 7 minutes. Bake until golden brown.