

# Chocolate Chip Cookies

## Ingredients

2 1/4 cups all purpose flour  
1 teaspoon salt  
1 teaspoon baking soda  
1/8 teaspoon ground cinnamon  
2 eggs  
1 teaspoon vanilla extract  
3/4 cup plus 2 tablespoons of unsalted room temp. butter  
2 tablespoon vegetable shortening at room temp.  
3/4 cup of granulated sugar  
3/4 cup of brown sugar  
2 cups semisweet chocolate chips

## Directions

1. Preheat your oven to 375 degrees.
2. Combine together the first 4 ingredients and set aside.
3. In a mixer bowl fitted with a paddle attachment, cream together the butter, shortening, and both sugars. Add the eggs and vanilla and mix together until it's all creamy and combined. Scrape down the sides of the bowl to make sure everything is mixed well.
4. Add the dry ingredients and mix just to combine. Add the chocolate chips and mix just to distribute them through the batter.
5. Bake 8-10 minutes.

Makes about 4 dozen.