

## Soft Basic Choc Chip Cookies

Author: Better Homes & Gardens

Carolyn T's  
Main Cookbook

Servings: 60



1. Preheat oven to 375.
2. In a bowl (stand mixer) beat shortening and butter on medium to high speed for 30 seconds. Add both sugars, soda and salt. Beat until combined. Beat in eggs and vanilla.
3. Add flour slowly and mix until combined. Add chocolate chips and nuts and continue mixing just until the chips and nuts are evenly distributed.
4. Line cookie sheets with parchment, or use Silpats. Drop dough by rounded teaspoons two inches apart on cookie sheets. Bake for 10 minutes. Cool cookies on a wire rack.

**1/2 cup shortening**  
**1/2 cup unsalted butter**  
**1 cup packed brown sugar, golden brown, not dark**  
**1/2 cup granulated sugar**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon salt**  
**2 whole eggs**  
**1 teaspoon vanilla**  
**2 1/2 cups all-purpose flour**  
**1 1/2 cups semisweet chocolate chips**  
**1 cup walnuts, chopped**

**Blog: Carolyn T's Blog:**

**<http://tastingspoons.com>**

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*Per Serving (excluding unknown items): 103 Calories; 6g Fat (49.4% calories from fat); 1g Protein; 12g Carbohydrate; trace Dietary Fiber; 11mg Cholesterol; 33mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.*