



## Van de Kamp's Bakeries Chocolate Chip Cookies

These cookies are as close as you can get to the original chocolate chip cookies sold nine to a package. Use ingredients that can be obtained at your local grocery store or online. You **MUST** use a digital scale to make these.

Preheat oven to 350°F

Prepare two baking sheets, line with parchment paper  
It makes two dozen cookies

Measure and weigh and put each ingredient in its bowl first

236 grams	vegetable shortening (Crisco®)
230 grams	granulated sugar (C&H® Brand)
178 grams	light brown sugar (C&H® Brand)
3 large	eggs, beaten
3 tbsp	water, cold
2 tsp	vanilla extract, Madagascar Bourbon (Nielsen-Massey™)
232 grams	All-Purpose flour (King Arthur®)
2-1/2 tsp	baking powder
1 tsp	fine salt
400 grams	semi-sweet chocolate chips (Guittard® brand)

1. In a mixing bowl fitted with the paddle attachment, cream shortening, and sugars together until smooth, about 4 minutes. Add eggs, water, and vanilla. Mix until smooth.
2. In a bowl, combine flour, baking powder, and salt. Whisk together to blend. Add to egg/sugar mixture. Mix until fully incorporated.
3. Add chocolate chips. Scrape the sides of the mixing bowl, ensuring all the dough is blended well.
4. Using a #24 disher, scoop out dough and place six scoops of dough onto the lined cookie trays. Wet the palm of your hand and flatten each dough mound to about 1/2-inch. Place into oven and bake for 9-12 minutes or until the sides are light brown.
5. Let cool on a baking tray for 10 minutes. Then, remove cookies and let them fully cool on a cooling rack. Repeat with the remainder of the dough.