



Chocolate Chip Cookies

Yield: 3 dozen cookies

Preheat oven to 375°F

2-baking sheets lined with parchment paper.

This cookie was introduced at the Magic Kingdom in 1985 and has been a favorite ever since.

2-2/3 cups	all-purpose flour
1-1/3 tsp	baking soda
1 tsp	table salt
1 cup	Crisco®
2 tbsp	unsalted butter, room temperature
1-1/3 cups	granulated sugar
2/3 cups	dark brown sugar, packed
2 large	eggs
1/2 tsp	water
1 tsp	pure vanilla extract
2 cups (12oz bag)	semi-sweet chocolate chips

1. In a large bowl whisk together flours, soda and salt. Set aside.
2. In a large mixing bowl fitted with paddle attachment cream Crisco®, butter and sugars until fluffy, about 3 minutes. Add eggs, water and vanilla. Add flour mixture and mix just combined.
3. Fold in chocolate chips.
4. Scoop cookie dough using a #24 disher onto prepared baking sheets.
5. Bake in preheated oven until the cookies are golden brown and firm to the touch, about 10-12 minutes.
6. Let cool completely on rack