## $\frac{\text { y/y }}{\text { y }}$ the cupcake theory

## Chocolate Chip Cookies



The trick to this recipe? Barely stir the flour into the dough and barely add enough flour so that the dough is soft and not sticky.
$1 / 2$ cup shortening
½ cup butter
$3 / 4$ cup sugar
$3 / 4$ cup brown sugar
2 eggs
1 † vanilla
$23 / 4$ - 3 c flour
1 † soda
1 t salt
1 pkg semi-sweet chocolate chips

Cream shortening, butter, sugar, and brown sugar. Beat in eggs and vanilla. Stir in dry ingredients just until combined. Stir in chocolate chips. Scoop dough onto cookie sheet forming round balls. Bake at 350 for 9 minutes or until barely golden brown. Bake mini cookies 6-7 minutes.

