

*Sweet Celebrations*  **Chocolate Chip Cookies**   
*with the Moda Bake Shop Chefs*

**Ingredients:**  
 1/2 cup shortening  
 1/2 cup butter  
 1 cup packed brown sugar  
 1/2 cup granulated sugar  
 1/2 teaspoon baking soda  
 2 eggs  
 1 teaspoon vanilla  
 2 1/2 cups all-purpose flour  
 1 12 ounce package (2 cups)  
 semisweet chocolate pieces

**Instructions:**  
 In a large mixing bowl, beat shortening and butter with an electric mixer on medium speed for 30 seconds. Add brown sugar, granulated sugar, and baking soda. Beat until combined. Beat in eggs and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Stir in chocolate chips.  
 Drop dough by rounded teaspoons 2 inches apart onto an ungreased cookie sheet.  
 Bake in a 375 degrees F oven for 8 to 10 minutes or until edges are lightly browned.

**Yield:** About 3 dozen cookies

*From the kitchen of* Oda May | modabakeshop.com

3"x5" recipe card

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4"x6" recipe card