Chocolate Chip Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

2 1/2 cups flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons cinnamon
1/2 cup butter, at room temperature
1/2 cup Crisco
3/4 cup granulated sugar
3/4 cup brown sugar, packed
2 teaspoons vanilla
2 eggs
2 cups chocolate chips

Instructions

Heat oven to 375F.

In a large bowl mix all dry ingredients together with a whisk.

In a mixing bowl cream together the butter, Crisco, sugars and vanilla. Beat until fluffy.

Add eggs 1 at a time, mixing well.

Add dry ingredients, mix on low speed until well combined.

Add chocolate chips, stir by hand until combined.

Bake for 9-11 minutes on an un-greased cookie sheet. Let cool for 2 minutes on cookie sheet before removing to a wire rack to cook completely.