



# 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.

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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.