

Double Chocolate Chip Cookies



PREPARATION TIME
15 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
lemon sherbet



Low-cost lunch treats are hard to find. Why not bake a double-batch of cookies? Freeze the extras in small airtight containers.

Remove from freezer the night before they're needed.

SHOPPING LIST

- shortening • sour cream
- chocolate chips

ON HAND

- sugar • eggs • vanilla extract
- flour • cocoa powder
- baking soda • salt

INGREDIENTS

- 2/3 cup shortening
- 1 1/2 cups sugar
- 2 eggs
- 2/3 cup sour cream
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups miniature chocolate chips

MAKES **72** COOKIES

COOKIN' *Express*

- Dark baking sheets absorb more heat from the oven. Reduce the baking time accordingly.
- Wipe off the electric beaters with a paper towel before cleaning, then soak in hot soapy water. The grease will come off more quickly and easily.

Make Ahead

Have homemade cookie dough on hand—ready to bake. Just freeze teaspoonfuls of this cookie dough on a baking sheet until solid. Store in a plastic bag in the freezer.

◆ VARIATION

Splurge and add 1/2 cup each macadamia nuts and flaked coconut to the batter in step 3 for a change.

1 Preheat oven to 375°F. Spray baking sheets with cooking spray. Cream shortening and sugar in a bowl until light and fluffy, about 3 minutes. Beat in eggs, sour cream and vanilla.



2 Sift together flour, cocoa, baking soda and salt on waxed paper. Add to bowl; mix well.



3 Stir chocolate chips into bowl; do not overmix.



4 Drop dough by teaspoonfuls onto prepared baking sheets, 2 inches apart. Bake cookies until puffed, about 10 minutes; cool on baking sheets. Place on wire racks to cool completely.

