



Absolutely
Sterling
CHOCOLATE CHIP COOKIES

Recipe } ABSOLUTELY STERLING CHOCOLATE CHIP COOKIES

INGREDIENTS

1 cup vegetable shortening	2 cups flour
2 tbs. creamy peanut butter	1 tsp. salt
2/3 cup brown sugar	1 tsp. soda
2/3 cup granulated sugar	15-20 oz high quality chocolate chips (preferably 60% cacao)
2 eggs, beaten	
1 tsp. vanilla	1 cup chopped walnuts

METHOD

This is a double batch, why make less? Yields about 4 dozen 2 inch cookies

1. Preheat oven to 350°F.
2. Cream together the shortening, peanut butter, and sugars until smooth. Add eggs and vanilla then mix well.
3. Sift in flour, salt, and soda, then combine by hand with a spatula or wooden spoon. Do not over-mix or the cookies will get hard.
4. Gently fold the chocolate chips and walnuts into the dough.
5. Drop the cookie dough onto ungreased cookie sheets. Bake for 10-14 minutes until they are just barely starting to get brown. Start checking at 9 minutes. Be careful not to overbake.

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