



Chocolate Chip Cookie Thin and Crispy

Servings 18 with a # 40 Disher

Ingredients

- 1 1/8 cups of sifted all-purpose flour (1 cup, 2 tbsp.)
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1/2 egg
- 2 tbsp. of whole milk
- 3/4 tsp. vanilla extract
- 1/2 cup room temperature margarine
- 1/2 cup granulated white sugar
- 1/4 cup brown sugar
- 1/2 cup chocolate chip morsels



Directions

1. Preheat oven to 375 degrees Fahrenheit.
2. Hand mix egg, whole milk, and vanilla and let set to room temperature
3. Sift and combine flour, baking soda and salt in small bowl.
4. In a separate chilled bowl beat room temperature margarine, granulated sugar, brown sugar on low until sugar is mixed into margarine, then medium speed, scraping sides of bowl every minute, until you have a light and fluffy texture
5. Add in the egg/milk/vanilla extract mix in to get a creamy batter, then add gradually add flour mixture in three stages each time beating on low then to medium to allow flour/margarine to combine to a nice thick batter mix. Do not over beat.
6. Fold-in chocolate chip morsels
7. Using a #40 disher, scoop onto cookie pan with parchment paper lightly dusted with leftover flour
8. Put in oven centre rack for 8-12 minutes, checking every 4-5 minutes for uneven browning. If browning uneven, turn pan around and take out when golden brown
9. Immediately put on cooling rack to prevent anymore cooking or bottom burning and let cool



Chocolate Chip Cookie Puffy

Servings 18 with a # 40 Disher

Ingredients

- 1 1/8 cups of cake flour (1 cup, 2 tbsp.)
- 1/2 tsp. salt
- 3/4 tsp. baking soda
- 1 eggs
- 3/4 tsp. vanilla extract
- 1/2 cup room temperature shortening
- 6 tbsp. granulated white sugar
- 1/2 cup brown sugar
- 1/2 cup chocolate chip morsels



Directions

1. Preheat oven to 375 degrees Fahrenheit.
2. Hand mix eggs and vanilla and let set to room temperature
3. Sift and combine flour, baking soda and salt in small bowl.
4. In a separate chilled bowl beat room temperature shortening, granulated sugar, brown sugar on low until sugar is mixed into shortening, then medium speed, scraping sides of bowl every minute, until you have a light and fluffy texture
5. Add in the egg/vanilla extract mix in to get a creamy batter, then add gradually add flour mixture in three stages each time beating on low then to medium to allow flour/shortening to combine to a nice thick batter mix. Do not over beat.
6. Fold-in chocolate chip morsels
7. Using a #40 disher, scoop onto cookie pan with parchment paper lightly dusted with leftover flour
8. Put in oven centre rack for 8-12 minutes, checking every 4-5 minutes for uneven browning. If browning uneven, turn pan around and take out when golden brown
9. Immediately put on cooling rack to prevent anymore cooking or bottom burning and let cool



Chocolate Chip Cookie Chewy

Servings 18 with a # 40 Disher

Ingredients

- 1 1/8 cups of sifted bread flour (1 cup, 2 tbsp.)
- 1/2 tsp. kosher salt
- 3/4 tsp. baking soda
- 1/2 egg
- 1/2 egg yoke
- 1 tbsp. of whole milk
- 3/4 tsp. vanilla extract
- 1/2 cup melted margarine
- 2 tbsp. granulated white sugar
- 5/8 cup brown sugar (1/2 cup + 2 tbsp.)
- 1/2 cup chocolate chip morsels



Directions

1. Preheat oven to 375 degrees Fahrenheit.
2. Sift and combine flour, baking soda and salt in small bowl.
3. Melt margarine in sauce pan on low heat
4. In chilled mixing bowl, pour melted margarine in along with your sugar, eggs, yoke, milk, and vanilla extract to mix together till creamy
5. Gradually add flour mixture in three stages each time beating on low then to medium to allow flour/shortening to combine to a nice thick batter mix. Do not over beat.
6. Fold-in chocolate chip morsels
7. Using a #40 disher, scoop onto cookie pan with parchment paper lightly dusted with leftover flour
8. Put in oven centre rack for 8-12 minutes, checking every 4-5 minutes for uneven browning. If browning uneven, turn pan around and take out when golden brown
9. Immediately put on cooling rack to prevent anymore cooking or bottom burning and let cool