

Best Chocolate Chip Cookie Recipe & Supply List ~Renee Romeo

Cookie Recipe:

- 1 ½ Cups Granulated Sugar
- 1 ½ Cups PACKED Light Brown/ Dark Brown Sugar
- 1 Cup Unsalted Butter
- 1 Cup Crisco
- 2 Large Eggs (room temperature)
- 2 teaspoons Watkins Baking Vanilla
- 4 ½ Cups Unbleached All-purpose Flour
- 2 teaspoons Baking Soda
- 1 teaspoon Fine Sea Salt
- 12 oz. Bag Semi-sweet Ghiradelli Chips
- 12 oz. M&M's Cupid's Mix (1+ bags)
- 5 ½ oz. Vanilla/White Chocolate Chips or Jimmies
- ½ Cup OR ¼ Cup PLASTIC Measuring Cup(s)
- Ice Cream
- Whipped Heavy Cream
- Decorative Sprinkles and/or Candy Pearls
- Maraschino Cherries

Mix sugars, shortening, butter, eggs and vanilla with hand mixer.

Add dry ingredients along with chocolate chips, M & M's, and vanilla chips or Jimmies. Mix together using hands until all blended and you can form the dough into a ball.

Drop onto parchment lined (or ungreased) Air Bake cookie sheets by ¼ cup or ½ cup measure and then press down to mold the circles.

Bake only 6 cookies per sheet at 350 degrees. 14 minutes for ¼ cup measure and 18 minutes for ½ cup measure.

Let cool for 2 – 4 minutes on the cookie sheets (or until firm) before attempting to completely cool on cooling racks.

Ice cream recipe:

1 Cup Whole Milk, well chilled

¾ Cup Granulated Sugar

2 Cups Heavy Cream, well chilled

2 teaspoons Watkins Baking Vanilla

1 Pint Fresh Strawberries, sliced

In a medium bowl, use a hand mixer or whisk to combine the milk and sugar until it's dissolved (about 2 minutes on low speed). Stir in the heavy cream and vanilla. Turn machine on (mine is a Cuisinart), pour mixture into freezer bowl and let mix until thickened for 25 minutes. While still mixing, add sliced strawberries and mix for another 5 minutes. Chill 4 hours

Supplies:

- Food service gloves
- (2) 14 x 18" Air Bake cookie sheets
- Parchment paper
- Large Mixing Bowl
- Hand mixer
- Large rubber spatula
- ½ Cup OR ¼ Cup PLASTIC measuring cup(s)
- Pot Holders
- Cooling racks
- Decorative plate(s)
- Plastic wrap

Enjoy your Valentine's Day!... Renee