**INGREDIENT GUIDE & METHOD FOR CHOCOLATE CHIP**

 **& DOUBLE CHOCOLATE COOKIES**

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| **Quantity** | **Dry Mix** | **Vegetable Shortening** | **Eggs (Whole Large)** | **Chocolate Chips** |
| 16 | 270 g | 48 g | 1 | 60 g |
| 32 | 540 g | 96 g | 2 | 120 g |
| 48 | 810 g | 144 g | 3 | 180 g |
| 64 | 1080 g | 192 g | 4 | 240 g |
| 80 | 1350 g | 240 g | 5 | 300 g |
| 96 | 1620 g | 288 g | 6 | 360 g |
| 112 |  1890 g | 336 g | 7 | 420 g |
| 128 | 2160 g | 384 g | 8 | 480 g |
| 144 | 2430 g | 432 g | 9 | 540 g |
| 160 | 2700 g | 480 g | 10 | 600 g |
| 176 | 2970 g | 528 g | 11 | 660 g |
| 192 | 3240 g | 576 g | 12 | 720 g |
| 208 | 3510 g | 624 g | 13 | 780 g |

**Method**

1) Have all ingredients at room temperature.

2) Preheat oven to 350°F (180°C).

3) Add shortening, egg and cookie mix to mixer bowl.

4) Mix on low for 1 minute. Stop mixer and scrape beater & bowl. Set mixer to medium-low and beat for 2 minute.

5) Stir chocolate chips into batter by hand.

6) Drop dough by rounded teaspoonfuls, or by 15 ml (1 tbsp) size cookie scoop, 2 inches apart onto parchment lined

 cookie sheets.

7) Bake in preheated oven for 14-16 minutes.

8) Remove cookie sheets from oven and rest on cooling racks for 10 minutes. Remove cookies from cookie sheet and

 place directly on racks to cool completely.