

# The Predictive Text Chocolate Chip Cookie

By: Elle O'Brien

**Makes:** 48 cookies | **Bake Time:** 7 Min

## INGREDIENTS

- 4.0 cup butter flavored shortening
- 3.333 cups packed brown sugar
- 1.0 egg
- 1.0 tablespoon milk
- 4.0 cups all purpose flour
- 0.738 tsp baking powder
- 1.143 tsp baking soda
- 0.571 cups shortening
- 0.571 cups packed brown sugar
- 0.8 tablespoon vanilla extract
- 2.0 cups semisweet chocolate chips

## DIRECTIONS

1. Preheat oven to 350 degrees .
2. In a medium-sized mixing bowl , beat butter , brown sugar and white sugar until smooth . ( no mixer needed just use a wooden spoon , stir in walnuts if desired .
3. Refrigerate cookie dough for two hours or until firm .
4. preheat oven to 350 degrees F.
5. Line a baking sheet lined with parchment paper .
6. Whisk flour , baking powder , and salt in a small bowl . using an electric mixer until fluffy , 3 to 4 minutes . add egg and egg yolk until light and creamy . beat in the eggs one at a time , then the chips .
7. Use a large cookie scoop onto baking sheets . Flatten mounds into 3-inch rounds using moistened palm of your hand .
8. Bake for 7 minutes in the preheated oven , or until browned.