



Garden Fresh Farm Recipes

Double Chocolate Chip Cookies

This is a classic recipe for double chocolate chip cookies. They are great to use for an ice cream sandwich.

Ingredients:

- 1/2 cup butter, softened
- 1/2 cup shortening
- 1 1/2 cup brown sugar packed
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 2 eggs
- 4 ounces semi sweet chocolate, melted and cooled
- 2 teaspoons vanilla
- 2 1/2 cups all-purpose flour
- 12 ounces bittersweet and/or semi sweet chocolate, coarsely chopped
- 1 cup chopped pecans, toasted

Directions:

Preheat oven to 350°F.

In a large bowl combine butter and shortening. Beat with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, baking soda, salt, and cinnamon. Beat until combined, scraping sides of bowl occasionally. Beat in eggs, melted chocolate, and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour, the chopped bittersweet and/or semi sweet chocolate and Pecans.

Drop dough by heaping teaspoon 2 inches apart onto an un-greased cookie sheet. Bake for 9 to 11 minutes or just until edges are firm. Cool on cookie sheet for two minutes. Transfer to a wire rack; cool.