Chocolate Chip Cookies- Halving a recipe

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| **REGULAR RECIPE MEASUREMENTS** | **HALF A RECIPE MEASUREMENTS** |
| 1 cup brown sugar |  |
| 1 cup sugar |  |
| ½ cup shortening |  |
| ½ cup butter |  |
| 2 eggs |  |
| 2 teaspoons vanilla |  |
| 3 cups flour |  |
| 1 teaspoon baking soda |  |
| ½ teaspoon salt |  |
| 1 cup chocolate chips |  |

Preheat the oven to 350.

Cream sugars, shortening, and butter. Mix in eggs and vanilla.

In a separate bowl whisk together flour, baking soda and salt.

Add the dry ingredients to the wet ingredients a little bit at a time, mix all dry ingredients until just wet.

Stir in chocolate chips by hand. Do not over mix.

Place spoonfuls of dough on a cookie sheet lined with parchment paper, about 1 inch apart. Bake in preheated oven for 11-13 minutes.