Chocolate chocolate chip cookies

Yields 2 dozen cookies

**HALF** **ORIGINAL** **DOUBLED**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 1 cup all-purpose flour \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ½ cup cocoa \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ½ tsp. baking soda \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ¼ tsp. baking powder \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ¼ tsp. table salt \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 6 Tbsp. butter \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 2 Tbsp. shortening \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ½ cup brown sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ½ cup granulated sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 1 large egg \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 1 tsp. vanilla extract \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ¾ cup white chocolate chips \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Preheat oven to 350 degrees F. Line one baking sheet with parchment paper. In a small bowl, combine the flour, cocoa, baking soda, baking powder, and salt. Mix thoroughly with a wire whisk. Set aside. In the bosch mixer using the whisk attachment, beat the butter and shortening on medium speed until creamy. Add both sugars, beating until well combined. Scrape. Beat in the egg and vanilla. Scrape. Turn the mixer to low speed and mix in the flour mixture just until incorporated. Scrape. Stir in the chocolate chips. Using a small spoon, place 12 level scoops of dough evenly on prepared baking sheets. Bake for 10 minutes. The cookies will poof up and then settle down slightly when down. Let cool on the baking sheet 3 minutes before transferring to a cooling rack to cool completely.