🍪 Chocolate Chip Cookies

Culinary 1 · Unit 2 Lab · Picture recipe card (Level 2). Makes about 3 dozen.
Method: **creaming**.



Name: _____ Date: _____ Period: _____

🧺 Mise en place: check off each one when it is on your counter

- ☐ 🧈 **½ c** shortening
- ☐ 🧈 **½ c** butter (soft)
- ☐ 🟫 **¾ c** brown sugar
- ☐ 🍚 **¾ c** white sugar
- ☐ 🥚 **2** eggs
- ☐ 🍶 **1 tsp** vanilla
- ☐ 🌾 **2½ c** flour
- ☐ 🫧 **1 tsp** baking soda
- ☐ 🧂 **½ tsp** salt
- ☐ 🍫 **2 c** chocolate chips

🧰 Tools

- ☐ 🥣 big bowl + small bowl
- ☐ 🥣 dry measuring cups
- ☐ 🥄 measuring spoons
- ☐ 🔪 knife or spatula (to level)
- ☐ 🌀 electric mixer
- ☐ 🥄 wooden spoon
- ☐ 🍦 ice cream scoop or spoon
- ☐ 🍪 cookie sheet (greased)
- ☐ 🧤 oven mitts
- ☐ 🔲 wire rack

Brown sugar: press it into the cup. Flour: fluff, scoop, level. Liquids: read at eye level.

👩‍🍳 Steps: check each box when you finish

1		Wash hands. Apron on. Hair back.	☐
2		Turn the oven to **375°F**.	☐
3		Small bowl: **2½ c flour** (fluff, scoop, level), **1 tsp baking soda**, **½ tsp salt**. Stir. Set it aside.	☐
4		Big bowl: **½ c shortening**, **½ c butter**, **¾ c brown sugar**, **¾ c white sugar**.	☐
5		**Cream** it with the mixer until smooth and fluffy.	☐
6		Add **2 eggs**, one at a time, and **1 tsp vanilla**. Mix.	☐
7		Add the dry bowl **a little at a time**. Mix until just blended.	☐
8		Stir in **2 c chocolate chips** by hand with the wooden spoon.	☐
9		Scoop dough onto the greased cookie sheet, **2 inches apart**.	☐
10		Bake **8 to 10 minutes**, until the edges are light golden. Use oven mitts!	☐
11		Cool on the pan a few minutes. Then move to the wire rack.	☐
12		Clean up: wash, rinse, sanitize. Wipe the counter.	☐

📸 Lab photos and my check

☐ Mise en place ☐ Creaming ☐ Scooping ☐ In the oven ☐ Final plate

⭐ One thing that went well: _____

🔧 One thing to do better: _____

🧽 My clean-up: 😀 great 🙂 okay 😕 needs work