

Alton Brown's puffy chocolate chip cookies

Yield:

2 1/2 dozen cookies

375 deg

- 1 cup butter-flavored shortening
- 3/4 cup sugar
- 1 cup brown sugar
- 2 1/4 cups cake flour
- 1 teaspoon kosher salt
- 1 1/2 teaspoons baking powder
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 2 cups semisweet chocolate chips

Combine the shortening, sugar, and brown sugar in the mixer's work bowl, and cream until light and fluffy. In the meantime, sift together the cake flour, salt, and baking powder and set aside.

Add the eggs 1 at a time to the creamed mixture. Then add vanilla. Increase the speed until thoroughly incorporated.

With the mixer set to low, slowly add the dry ingredients to the shortening and combine well. Stir in the chocolate chips. Chill the dough. Using #20 ice cream scooper, scoop onto parchment-lined baking sheets, 6 per sheet. Bake for 13 minutes or until golden brown and puffy, checking the cookies after 5 minutes. Rotate the baking sheet for even browning. Cool and store in an airtight-container.