

# The Best Soft Chocolate Chip Cookies

## Ingredients:

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 3/4 cup packed brown sugar
- 1/2 cup unsalted butter, softened
- 1/2 cup vegetable shortening
- 1/4 cup granulated sugar
- 1 (4 ounce) package instant vanilla pudding mix
- 1 teaspoon vanilla extract
- 1/8 teaspoon almond extract
- 2 large eggs, beaten
- 2 cups semi-sweet chocolate chips

## Directions:

1. Preheat the oven to 350°F (175°C).
2. In a medium mixing bowl, whisk together the flour and baking soda.
3. In a large mixing bowl, cream together the brown sugar, granulated sugar, softened butter, shortening, pudding mix, vanilla extract, and almond extract until well blended.
4. Add the beaten eggs to the sugar mixture and mix well.
5. Gradually beat in the flour mixture until fully incorporated.
6. Stir in the chocolate chips until evenly distributed throughout the dough.
7. Drop rounded teaspoonfuls of dough onto ungreased baking sheets, spacing them about 2 inches apart.
8. Bake in the preheated oven for 10-12 minutes or until

the cookies are golden brown around the edges.

9. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.
10. Enjoy these soft and chewy chocolate chip cookies with a glass of milk or your favorite hot beverage!