

Free Printable Recipe Cards

Best Chocolate Chip Cookies {EVER} & {CHOCOLATE} Chocolate Chip Cake

Best Chocolate Chip Cookies {Ever}

Ingredients

- 2 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup sugar
- 1/2 cup light brown sugar
- 1 cup shortening
- 2 eggs
- 1 tsp vanilla extract
- 12 oz chocolate chips

Directions

1. Preheat oven to 375 degrees.
2. Cream shortening and sugars together until well blended.
3. Add eggs & vanilla, mix well. In separate bowl combine flour, baking soda & salt. Mix with spoon, then add to shortening mixture and mix until well blended.
4. Add chocolate chips.
5. Bake in 375 degree oven for 7-9 minutes (I think the original recipe called for 8-10 minutes, but I bake a little closer to 7-8 because I like moist gooey cookies, you may want to cook them a little longer if you like them crispier!)
6. When you pull them out of the oven lightly tap the pan on your counter top to "settle" your cookies. Let cool on wire rack (if you can stand to wait . . .) and enjoy!

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{Chocolate} Chocolate Chip Cake

Ingredients

- 18.25 oz devil's food cake mix
- 5.9 oz instant chocolate pudding mix
- 1 cup sour cream
- 1 cup vegetable oil
- 4 eggs
- 1/2 cup warm water
- 2 cups chocolate chips (plus 1/4 cup extra to sprinkle on top at the end)

Directions

1. Mix together first 6 ingredients.
2. Stir in chocolate chips.
3. Bake at 350 degrees for 50-55 minutes, until toothpick inserted comes out clean (cake will be moist though)
4. Let cool in pan for at least one hour before turning out on plate.
5. Once completely cooled, drizzle with glaze, and sprinkle with additional chocolate chips.

Glaze

- 2 Tbsp butter
- 2 oz unsweetened chocolate
- 2 cups powdered sugar
- 3-4 Tbsp water
- 1 tsp vanilla extract

Directions for the Glaze

1. Melt butter & chocolate.
2. Add sugar, vanilla and water.
3. If needed add more water to thin frosting. (Watch the frosting if there are any lumps).
4. Drizzle over cake and sprinkle on extra chocolate chips if you'd like. Enjoy!

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