Heart Shape Chocolate Chip Cookies

12 servings   45 minutes

INGREDIENTS

1/2 cup of shortening

1 cup of brown sugar

1 teaspoon vanilla extract

2 cups of baking mix

1 cup of milk chocolate chip

1 egg

DIRECTIONS

Preheat the oven to 350 degrees.

1. In a large mixing bowl add your shortening, brown sugar, and vanilla flavor and blend it with your hand-held mixer until the mixture is nicely whipped.
2. Next, add your egg and beat with the mixture for one minute.
3. Third, add your baking mix to the mixture and until the mixture forms a dough.
4. Last, add and fold your chocolate chip into the dough.
5. After, everything is fully mixed add flour to your surface or cupboard. Put your dough on top of the floured surface and roll your dough out until to the thickness that you like. Use a heart-shaped cookie cutter or any cookie cutter that you like cut the cookies and place them on a cookie sheet.
6. Bake the cookies for 10 to 15 minutes or until the cookies are golden brown.
7. Take the cookies out of the oven let them cool for 10 minutes and enjoy!!!