**The Best Chocolate Chips Cookies**

Ingredients

* 1/2 cup [brown sugar](http://lilluna.com/ingredient/brown-sugar/)
* 1/2 cup [sugar](http://lilluna.com/ingredient/sugar/)
* 1/4 cup [butter](http://lilluna.com/ingredient/butter-2/)
* 1/4 cup [oil](http://lilluna.com/ingredient/oil/)
* 1 [eggs](http://lilluna.com/ingredient/eggs/)
* 1/2 tsp. [baking soda](http://lilluna.com/ingredient/baking-soda/)
* 1/2 tsp. [salt](http://lilluna.com/ingredient/salt/)
* 1/2 tsp. [baking powder](http://lilluna.com/ingredient/baking-powder/)
* 1 tsp. [vanilla](http://lilluna.com/ingredient/vanilla-2/)
* 1 1/2 cups [flour](http://lilluna.com/ingredient/flour/)
* ¾ c [milk chocolate chips](http://lilluna.com/ingredient/milk-chocolate-chips/)

Instructions

1. Preheat your oven to 350°F
2. Using your Bosch mixer, cream butter, oil and sugars. Add eggs and vanilla, beat until fluffy.
3. Stir baking soda, salt, baking powder and flour together in mixing bowl. Add to creamed butter and sugar.
4. Using the scoop measure out cookies onto a greased cookie sheet leaving 2” between cookies.
5. Bake for 7-8 minutes.