

## [Marbled Chocolate Chip Cookies](#)

Recipe by King Arthur Test Kitchen

Prep: 30 minutes

Bake: 9 to 11 minutes

Total: 1 hour, 15 minutes

Yield: about 40 cookies

### Ingredients

2/3 cup (142g) light brown sugar, packed

2/3 cup (131g) granulated sugar

8 tablespoons (113g) butter, softened

1/2 cup (92g) vegetable shortening

1/2 teaspoon table salt

1 teaspoon baking soda

2 teaspoons King Arthur Pure Vanilla Extract

1/4 teaspoon almond extract, optional

1 teaspoon cider vinegar or white vinegar

1 large egg

2 cups (240g) King Arthur Unbleached All-Purpose Flour

1/4 cup (21g) Dutch-process cocoa

2 teaspoons milk

1 cup (170g) white chocolate chips, mini or regular

1 cup (170g) semisweet chocolate chips, mini or regular

### Instructions

1. Preheat the oven to 375°F. Lightly grease (or line with [parchment](#)) three baking sheets. If you don't have three baking sheets, that's OK; you'll bake the cookies in batches.
2. **To make the dough:** In a large bowl, combine the sugars, butter, shortening, salt, baking soda, vanilla and almond extracts, and vinegar, beating until smooth and creamy.
3. Add the egg, beating again until smooth. Scrape the bottom and sides of the bowl with a spatula to make sure everything is thoroughly combined.
4. Mix in the flour, stirring just until combined.
5. Divide the dough in half; if you have a scale, each half will weigh about 390g.
6. Mix the cocoa, milk, and white chocolate chips into one half of the dough.
7. Mix the semisweet chocolate chips into the other half of the dough.
8. **To shape the cookies:** Use a [teaspoon cookie scoop](#) to portion the chocolate chip cookie dough onto one of the baking sheets; the balls of dough can be close together. Repeat with the white chocolate chip dough.
9. Cover the baking sheet and refrigerate the dough balls for 30 minutes.
10. Working with one chocolate chip dough ball and one white chocolate chip dough ball at a time, gently press the two together and roll them into a single ball, being careful not to completely blend them.
11. Place the marbled dough ball onto one of the prepared baking sheets. Repeat with the remaining dough balls, leaving 2" clearance among the cookies.
12. **To bake the cookies:** Bake the cookies for 9 to 11 minutes, until their edges are set and the middles are still slightly soft.

13. Remove the cookies from the oven and cool them on the pan until they're set enough to move without breaking. **Storage information:** Store cookies, well wrapped, at room temperature for several days; freeze for longer storage