

Chocolate chip cookies

1 cup shortening (**MAKE SURE CUP IS PACKED**)

3/4 cup brown sugar, packed

3/4 cup sugar

2 eggs

1 teaspoon vanilla

2 1/4 cups flour (**THIS MEANS 2 CUPS PLUS 1/4 CUP**)

1 teaspoon baking soda

1/2 teaspoon salt

1 1/2 cups chocolate chips (**THIS MEANS 1 CUPS PLUS 1/2 CUP**)

Cream shortening, brown sugar, sugar, eggs, and vanilla until light and fluffy.

In ANOTHER BOWL, combine flour, baking soda, and salt. Add flour mixture to creamed mixture in the first bowl.

STIR in chocolate chips **BRIEFLY. STOP!!!! (Dough will be darker if mixed to long)**

Drop onto ungreased cookie sheet **USING #60 SCOOP..**

Bake at **300°** in our oven for **8 minutes--WATCH CAREFULLY--THEY SHOULD ONLY BE LIGHT BROWN AND SOFT TO THE TOUCH!!**

Note:

- 1. Make uniform size. ~ Scoop level and dough wiped off the outside.**
- 2. If cookie stays in ball after baked your shortening not packed well enough**
- 3. Scrape out measuring cups (use spatula) and make sure all the shortening is used.**
- 4. Do NOT over bake**