

Chocolate Chip Cookies

written by The Recipe Exchange | September 21, 2017

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup vegetable shortening
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups semi-sweet chocolate chips
1 cup chopped nuts (optional)

Directions

Preheat oven to 375°.
Combine flour, baking soda and salt in small bowl.
Beat shortening, sugars (granulated and brown) plus vanilla extract in larger bowl until creamy.
Add the two eggs, one at a time, beating well after each addition.
Beat in flour mixture, gradually.
Stir in semi-sweet chocolate chips and nuts (if using them).
Drop by rounded tablespoons onto ungreased baking sheets.
BAKE for 9 to 11 minutes or until lightly brown.
Cool on baking sheets for 2 minutes
Remove to wire racks to cool