

# 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