

CHOCOLATE CHIP COOKIES ..... Linda Shane's

For single batch:

Cream:

- 1/2 cup shortening
- 1/2 cup brown sugar
- 1/4 cup sugar

Add:

- 1 egg, beaten
- 1 teaspoon vanilla

Add, slowly:

- 1 1/8 cup flour
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt

Mix thoroughly, then add:

- 6 ounces chocolate chips

For double batch:

Cream:

- 1 cup shortening
- 1 cup brown sugar
- 1/2 sugar

Add:

- 2 eggs, beaten
- 2 teaspoons vanilla

Add, slowly:

- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt

Mix thoroughly, then add:

- 12 ounces chocolate chips

Bake at 325 degrees for 12-15 minutes.

You will see lots of recipes for chocolate chip cookies. The secret is in the sugar used, twice as much brown sugar as white.

