

The Ultimate Chocolate Chip Cookie

Recipe from my 2nd Cousin, via her childhood friend.

Makes 40 cookies.

INGREDIENTS:

¾ C butter flavored Crisco shortening
1 ¼ C packed light brown sugar
2 T milk
1 T vanilla
1 egg
1 ¾ C all-purpose flour
1 t salt
¾ t baking soda
1 C chocolate chips (I used the miniature ones!)

DIRECTIONS:

Preheat oven to 375 degrees Fahrenheit. Combine shortening, sugar, milk and vanilla in mixer. Beat in egg. Combine flour, salt and baking soda. Beat into mixture at low speed until well blended. Add chocolate chips. Bake for 8 minutes for chewy, and longer to make crisp cookies.



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