

Ultimate Chocolate Chip Cookie

¾ C Crisco Vegetable Shortening

2 C All Purpose Flour

1 ¼ C Lightly Packed Brown Sugar

1 tsp Salt

2 TBSP Milk

¾ tsp Baking Soda

1 TBSP Vanilla Extract

1 C Semi-Sweet Chocolate Chips

1 Egg

Heat Oven to 375° F. Beat Shortening, brown sugar, milk, and vanilla in a large bowl with mixer on medium speed until well blended. Beat in egg. Stir flour, salt, and baking soda in a medium bowl. Gradually beat into creamed mixture until just well blended. Stir in Chocolate Chips.

Drop by rounded tablespoonfuls 3 inches apart onto baking sheet.

Bake 8 to 10 min for chewy cookies, or 11 to 13 minutes for crispy cookies. Cool 2 minutes. Remove to wire rack to cool completely.

Makes 3 dozen.

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Recipe comments by Max Liska. I wanted to make this recipe the first time when I saw the picture of the cookies on the Crisco stick package and it looked so good. The recipe was inside the package. I like this recipe because the cookies are soft and chewy if you get the baking time right. With the shortening instead of butter, they also keep a circle shape if you use a cookie scoop. I have muscular dystrophy and have had to use a wheel chair more this summer and this is a recipe I can easily make sitting at the table and the mixer helps me stir. I wish you could taste them; they are delicious.