

## Lynn Clendenin's Chocolate Chip Cookies

### Ingredients:

2 ¼ C. all-purpose flour  
1 tsp baking soda, leveled  
1 tsp salt, leveled  
1 C. Crisco (white, room temperature)  
2/3 C. granulated sugar, leveled  
2/3 c. brown sugar, packed  
1 tsp vanilla extract  
2 eggs, well-beaten (eggs at room temperature)  
2 C. (12-oz pkg) Nestle Toll House semi-sweet morsels  
1 C chopped nuts (optional) – pecans or walnuts

### Directions: (preheat oven to 375)

Combine flour, baking soda & salt in small bowl, set aside.

Blend sugars with spatula in large glass bowl. Add Crisco and vanilla.

Blend with electric mixer at medium speed until creamy, about 1 minute.

Whip eggs, one at a time, in small bowl with mixer. Add to Crisco mixture and blend for another minute for each egg. Mixture should be very creamy.

Gradually add flour mixture to cream mixture. Blend at low speed until thickened. Then use spoon to blend completely. Stir in morsels and optional nuts.

Drop by rounded teaspoon onto cooled, ungreased baking sheets.

Bake in preheated 375 degree oven for 7-9 minutes or until lightly browned.

Let stand on cookie sheet for 10 minutes and remove to wire rack to cool completely.

Yield: approx. 3-4 dozen cookies, depending on preferred size.

**NOTE:** Each cookie sheet must be cooled in refrigerator before using for each baking.