

Mrs Claus' Chocolate Chip Cookies

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Servings: About 30

INGREDIENTS;

1 Cup butter flavored shortening

$\frac{3}{4}$ Cup of white sugar

$\frac{3}{4}$ Cup of brown sugar (I like light brown)

2 eggs

2 tsp vanilla extract

2 $\frac{1}{4}$ cups of all-purpose flour

1 tsp baking soda

$\frac{1}{2}$ tsp salt

2 cups of chocolate chips (I like dark chocolate best)

DIRECTIONS;

1. Preheat oven to 350 degrees F, Grease cookie sheets or use parchment paper
2. In a large bowl, cream together the shortening, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking soda and salt, gradually stir into the creamed mixture. Finally, fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.
3. Bake for 8 to 10 minutes in the preheated oven, until light brown. **DO NOT OVERCOOK** Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.
4. You may freeze the cookie dough and just cook what you want. Still cook at 350 degrees F, but you will need to increase your cooking time to about 12 to 13 minutes.