

## Chocolate Chip Cookies

<b>1 cup shortening</b>	<b>2 tsp vanilla</b>
<b>1 cup butter/margarine</b>	<b>1 tsp baking soda</b>
<b>5 cups white/whole wheat flour</b>	<b>2 12 oz packages/4 cups semisweet chocolate</b>
<b>2 cups packed brown sugar</b>	<b>pieces/candy-coated milk chocolate pieces</b>
<b>1 cup white sugar</b>	<b>2 cups chopped pecans/walnuts/hazelnuts</b>
<b>4 eggs</b>	

ADD shortening and butter to a very large bowl. ALLOW to reach room temperature (it takes about 1/2 an hour on the counter or about 40 seconds in the microwave.)

BEAT shortening and butter until softened.

ADD about 1/2 of the flour and MIX.

ADD sugars, eggs, vanilla and baking soda and MIX well.

ADD remaining flour, chocolate and nuts.

PREHEAT oven to 375°F.

LINE cookie sheet with parchment paper.

DROP dough from a rounded teaspoon 1" apart onto cookie sheet.

BAKE at 375°F for 10 – 12 minutes, until edges are lightly browned.

REMOVE from the cookie sheet and COOL on a wire rack.

Notes:

Makes about 4 dozen cookies. The original recipe was 1/2 this one, but that was never enough!