

Chocolate Chip Cookies

250 ml shortening/lard	10 ml vanilla
250 ml butter/margarine	5 ml baking soda
1¼ L white/whole wheat flour	2 - 340 g packages/1 L semisweet chocolate
500 ml packed brown sugar	pieces/candy-coated milk chocolate pieces
250 ml white sugar	500 ml chopped pecans/walnuts/hazelnuts
4 eggs	

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 ½ of the flour and MIX.

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

ADD remaining flour, chocolate and nuts.

PREHEAT oven to 190°C.

LINE cookie sheet with parchment paper.

DROP dough from a rounded teaspoon 2 cm apart onto cookie sheet.

BAKE at 190°C 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 ½ this one, but that was never enough!