

Glammy's Chocolate Chip Cookies

Prep time	Cook time	Total time
20 mins	9 mins	29 mins

Ingredients

- 3 cups all purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 stick unsalted butter, softened
- 1 stick shortening (I use one stick of Crisco)
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 1 cup milk chocolate chips
- 1 cup chopped pecans, optional



Instructions

1. Preheat oven to 350°.
2. In a large mixing bowl, add butter and shortening. Beat on low for 2 minutes. Beat on medium for 1 minute more.
3. Add white sugar, brown sugar and vanilla. Beat until creamy.
4. Add eggs, one at a time, beating well after each addition.
5. In another bowl, combine flour, soda and salt. Gradually add flour mixture to mixing bowl.
6. Stir in chocolate chips and pecans.
7. Using a tablespoon, place dough on greased cookie sheet.
8. Bake for 9 minutes. Remove from oven, but leave on cookie sheet for 1 minute.
9. Cool on wax paper or a cooling rack.
10. Store in airtight container

Makes about 3 dozen cookies.

Recipe by Vickie at www.wisdomspot101.com