



## Grandma's Chocolate Chip Cookies

- 1 C Crisco Shortening
- $\frac{3}{4}$  C Sugar
- $\frac{3}{4}$  C Brown Sugar
- 2 eggs
- 1 T Water
- 1 t Vanilla
- 2 C Flour and 2 T flour
- 1 t Salt
- 1 t Baking Soda
- Chocolate Chips

Combine shorting, sugar, brown sugar, eggs, water and vanilla. Then add in flour, salt and sugar. Add in the desired amount of chocolate chips. I use the medium Pampered Chef scoop to get the right amount of dough or about the size of a walnut. Then bake at 375 degrees for 12 to 15 minutes. I switch the pans about half way through the cooking process to get the golden brown on top of the cookie.

*Recipe courtesy of Margaret Stoltz, Customer Master Software Support Representative II*