



Melannie's Chocolate Chip Cookies

- 3/4 cup white sugar
- 3/4 cup pkd. brown sugar
- 1 cup butter flavor crisco
- 2 lg. eggs
- 1 tsp. Vanilla
- 2 1/4 cup flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 bag mini chocolate chips

Preheat oven to 375. Mix by hand with a fork (Do not use electric mixer!)

Mix the 2 sugars together then add the crisco, mix in lightly leaving lumpy. Add eggs and vanilla-cream together (don't over cream) leave lumpy. Add flour, baking soda and salt, mix well. Add chocolate chips.

Drop by spoonfuls on ungreased baking sheet leaving space to spread. Bake for approx. 10 minutes until just lightly golden brown-Do not over bake. Let cool about 2 minutes on sheet then remove to cooling rack. Enjoy!

Tip: For best results use an airbake cookie sheet.