

BEST CHOCOLATE CHIP COOKIES EVER☺

Ingredients:

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| 2 ¼ c. flour | 1 stick Crisco Butter Stix |
| 1 tsp. salt | 1 heaping tsp. vanilla |
| 1 tsp. baking soda | 2 eggs |
| ¾ c. sugar | 1 bag Nestle Toll House Semi-sweet chocolate |
| ¾ c. light brown sugar | chips (or M&Ms or chocolate chunk, etc.) |

Directions:

Sift together in medium bowl flour, salt, and baking soda. In large mixing bowl, blend sugar, brown sugar, Crisco butter stix. Add vanilla and eggs one at a time until well blended. Gradually add flour mixture (1/2 c. at a time) until dough is formed and all flour is incorporated. Add chocolate chips. Bake at 375 degrees for about 8 minutes. Scoops should be about 1 inch.