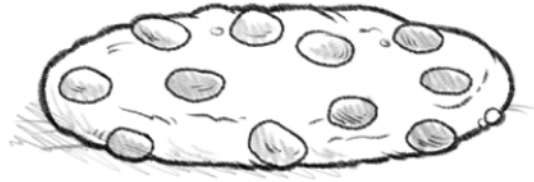




Edna's Kitchen



EDNA'S

Blue Ribbon Chocolate Chip Cookies

You know I won first place with this recipe at the State Fair last year. Harold was so proud of me. Now you can make your family proud by whipping up a yummy batch of goodness that you can share.

Ingredients: Makes about 36 cookies

$\frac{3}{4}$ cup vegetable shortening (Edna prefers Crisco)	1 teaspoon salt
1 $\frac{1}{4}$ cups firmly packed light brown sugar	$\frac{3}{4}$ teaspoon baking soda
2 tablespoons milk	1 cup real semi-sweet chocolate chips
1 tablespoon vanilla	1 cup coarsely chopped english walnuts (optional) or 1 cup butter nuts (optional) or 1 cup pecans (optional) or 1 cup black walnuts (optional) or 1 cup similar nuts (optional) or
1 extra large egg	$\frac{1}{2}$ cup chocolate chips (optional)
1 $\frac{3}{4}$ cups all-purpose flour (unsifted)	

Directions:

1. Preheat oven to 375° F.
2. Combine shortening, sugar, milk and vanilla in large bowl.
3. Beat at medium speed of electric mixer until well blended.
4. Beat in egg.
5. Combine flour, salt and baking soda in small bowl.
6. Mix into creamed mixture at low speed until just blended.
7. Fold in chocolate chips and nuts.
8. Drop rounded tablespoonfuls of dough 3-inches apart onto ungreased cookie sheet (Edna prefers air-bake cookie sheets).
9. Bake at 375° for 8-10 minutes for chewy cookies (they will look light and moist-do not overbake), 11-13 minutes for crisp cookies.
10. Cool 2 minutes on cookie sheet.
11. Remove to wire rack.
12. Serve warm or cool completely before storing.

