

Extra Soft Chocolate Chip Cookies

Ingredients

1 Cup of Brown Sugar

1 Cup of Shortening

2 Eggs

3 Tablespoons of Vanilla

1 Teaspoon of Salt

3 Teaspoons of Baking Soda

3 Cups of Flour

3 Tablespoons of Milk

1½ Cups of Dark Chocolate Chips

Directions

Preheat oven to 375°

Cream together brown sugar and shortening until fluffy. Add eggs and vanilla. Blend until smooth and set aside.

In another bowl, mix together salt, baking soda, and flour. Slowly incorporate flour mixture into wet mixture until well combined. Pour milk into mixture and blend until smooth. Fold in dark chocolate chips.

Drop tablespoon size scoops onto dry cookie sheet. Bake for 7-8 minutes or until bottoms are slightly brown. Do not overbake. After taking cookies out of oven, leave cookies on sheet to cool and firm before moving them.

Yields approximately 3 dozen cookies.

