

DIRECTIONS

* PREHEAT OVEN TO 325°-375°. See Notes)

1. Whisk together flour, baking soda, (baking powder), & salt and put aside. Mix up egg & vanilla and put aside.
 2. Beat crisco, butter, and sugars until creamy & barely fluffy.
 3. Blend in eggs/vanilla and mix until smooth & fluffy (*Not too fluffy if freezing the dough. Too fluffy makes dough hard to handle.*)
 4. Add flour mixture and barely mix..
 5. Remove from mixer and stir in chips & nuts by hand.
 6. Drop by Tbsp-full's (1.0 oz each) onto an UNGREASED pan leaving 1½ - 2" between cookies. Press flat for crispy.
(For Pan Cookie, divide small recipe dough in half and spread onto 2 9x13 GREASED pans??)
 7. Bake (turning pan around after 6 min):
 Softer Cookies: 8-11 min @ 375° on #3 Shelf (shiny pan)
 Med Cookies: 10-12 min @ 350 ° on #3 Shelf (shiny pan)
 Crispy Cookies: 12-17 min @ 325° on #3 Shelf (shiny pan)
 Pan Cookie: Small = 20 min on 2 9x13 Pans @ 325°
OVEN NOTE: #1 Shelf = Bottom, #4 Shelf = Top.
 8. Leave cookies on pan for about 5 min before removing to cooling rack. (finishes cooking the center)
- QTY: Large makes 6-8 dozen 2¼" cookies. Small makes 4 dozen 2¼" cookies. Pan Cookie Small = 24-32 bars .

INGREDIENTS

Lg by		Small		
Weight	Large	Small	(Both fit in Kitchaid 5 qt bowl.)	
24 oz	4½ C	2¼ c	FLOUR (loose)	
1# 8 oz	24 oz	12 oz	<i>(try -2 oz flour & +2 oz oat flour)</i>	
3 tsp	3 tsp	1½ tsp	BAKING SODA	
1 tsp	1 tsp	1/2 tsp	BAKING POWDER	<i>(Optional)</i>
2½ tsp	2½ tsp	1¼ tsp	SALT	<i>(No More!)</i>
8 oz	1 cup 8 oz	1/2 cup 4 oz	UNSALTED BUTTER	<i>(soft)</i>
6.4 oz	1 cup 6.4 oz	1/2 cup 3.2 oz	CRISCO	<i>If not freezing, use less (less grease makes thicker cooky)</i>
21 oz	3 cups	1½ cup	LIGHT BROWN SUGAR	(**NOTE)
1# 5 oz	21 oz	10.5 oz		
7.5 oz	4	2	EGGS, Large	<i>(lightly beaten)</i>
4 tsp	4 tsp	2 tsp	VANILLA	<i>(try Real)</i>
16 oz	16 oz	8 oz	CHOCOLATE CHIPS	
4 oz	1 C	1/2 C	WALNUTS	<i>(Optional)</i> <i>(coarsely chop the nuts, with NO nuts finely chopped)</i>

CHEWY: Use less egg: 3 egg / 1 egg+1 egg yolk. 1/2 the soda.

**NOTE: Using Dark Brown Sugar makes cookies more soft. Using more regular sugar and less light brown sugar makes them more crispy. If using all butter, use less total. CookyChChip.lwp

see page 2 for notes.