



Chocolate Chip Cookies

Servings: about 3 dozen

Ingredients:

½ cup (1 stick) butter, softened

½ cup Crisco

¾ cup sugar

¾ cup brown sugar, packed

1 tsp vanilla extract

½ tsp almond extract

1 egg

2 ¼ cup flour

1 tsp baking soda

½ tsp salt

1 cup walnuts, coarsely chopped

1 bag (12 ounces) chocolate chips

Directions:

1. Preheat oven to 375 degrees.
2. In a large bowl, cream together butter and Crisco. Add sugar, brown sugar, vanilla, almond, and egg; beat until smooth.
3. Stir in flour, baking soda, and salt; mix until fully incorporated.
4. Add nuts and chocolate chips and stir until evenly mixed.
5. Spoon the dough onto an ungreased cookie sheet, about 2 inches apart.
6. Bake until edges are a light golden brown, about 8 to 10 minutes. For soft and chewy cookies, take out when centers are still soft.
7. Cool a few minutes and then remove from cookie sheet to a wire rack and finish cooling.