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In Memory of Grandma Jane:



May you for ever be in our hearts and may your recipes never be forgotten.

— Love John, Jill, Sammy and Sarah

Chocolate Chip Cookies

Submitted by: Chelsie Hazenstab

Ingredients:

2 1/4 c. all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 c. Crisco shortening
2 tbsp. water

3/4 c. granulated sugar
3/4 c. packed brown sugar
1 tsp. vanilla extract
2 large eggs
2 c. (12-oz. pkg.) chocolate chips

Instructions & Tips:

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat shortening and water, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Tip: The shortening makes the cookies crunchier. For softer cookies substitute 1 c. butter for the shortening and water.

For easy removal, bake on parchment paper!

