

# CHOCOLATE CHIP COOKIES

½ cup sugar  
½ cup brown sugar  
1/3 cup butter flavored Crisco\*  
1/3 cup margarine  
1 tsp. vanilla extract  
1 egg  
1 ¾ cups flour  
½ tsp. baking soda  
½ tsp. salt  
¾ cups chocolate chips



Cream the sugars, Crisco shortening and margarine together using the mixer. Add the egg and vanilla extract. Stir in remaining dry ingredients. Stir in the chocolate chips. Drop the dough by teaspoonful onto an ungreased cookie sheet. Bake for 10 minutes (larger cookies take longer) at 350°. Cookies will be soft when done. Cool on cooling rack. Enjoy!

\* use the water displacement method of measurement. Fill the 2 cup liquid measuring cup to the 1 cup line then add the Crisco to the 1 1/3 line.