

## Your Favorite Chip Cookies

Preheat oven to 375

$\frac{3}{4}$  c. light brown sugar

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$\frac{1}{2}$  c. butter (softened)

$\frac{1}{2}$  c. butter flavored crisco (buy it in the chunks and use  $\frac{1}{2}$  of the chunk.)

Mix the above ingredients together with a mixer.

Add and continue mixing:

2 large eggs (remember “large” not jumbo.)

1 tsp. vanilla

Now into the same bowl, add:

2  $\frac{1}{4}$  c. flour

1 tsp. baking soda

1 tsp. salt

Mix with the mixer until well blended.

Add and mix by hand:

1 package of your favorite chips. (about 11.5 oz)

- This could be chocolate chips or chunks (I prefer chunks)
- White chocolate chips or chunks
- Capucchino
- Andes mint
- Peanut butter or butterscotch chips
- You get the idea.... Just about any kind of chip works. Be creative.

Then if you want add 1 cup of chopped nuts:

- Walnuts
- Pecans
- Macadamia nuts

Bake at 375 for about 7-8 minutes. Remember, this is the tricky part- taking them out of the oven at the perfect moment! Check them at 7, but more than likely you will need to set the timer for another two minutes. They should just be very lightly brown around the edges.

I think White Chocolate and macadamia nuts go well together. Sometimes, I do  $\frac{1}{2}$  package each of chocolate chips, white chocolate chips and then add 1 c. of walnuts. Yummy.

One time, I put in Andes mint chips and then melted part of a bag of the green mint chips and used that for frosting. My son named them “Minty Nuggets of Awesomeness...” So experiment and enjoy yourself!