

Bill's Famous Chocolate Chip Cookies



I know this one by heart, after having baked hundreds of dozens over the years. Everyone loves these soft cookies that come out perfect every time...if you follow my directions.

Ingredients:

- 1 cup Crisco
- 1/3 cup Fleishmann's stick margarine (cold)
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 2 tsp vanilla
- 3 cups all-purpose flour
- 1 tsp soda
- 1 tsp salt
- 12 oz. chocolate chips

Directions:

Heat oven to 375 degrees. In a large bowl, mix Crisco, Fleishmann's margarine, sugars, eggs and vanilla thoroughly. Mix by hand, beating until well blended. Then, measure flour by dip-level-pour method and put into another medium bowl. Add the soda, salt and chips to the flour and gently stir together until well mixed. Add the dry ingredients to the wet mixture all at once. Mix by hand until all is perfectly blended. The mixture will be difficult to blend by hand, but it only works this way! Drop 2" apart, by large rounded tablespoonfuls onto a parchment paper lined, air-bake cookie sheet. Bake until the cookies just start to delicately brown, about 11-12 minutes for most ovens. Cool slightly, about 4-5 minutes before removing to wire rack to cool completely. Makes 4 dozen. Tip: In the summer, when it is hot, add 1/4 cup more flour, otherwise the cookies will be flatter.