



1st place - Absolutely the Best Chocolate Chip Cookies Susan Schubert, New Lisbon

Ingredients: 1 c Butter Crisco. $\frac{3}{4}$ c white sugar. $\frac{3}{4}$ c brown sugar, 2 eggs, 2 tsp vanilla, 2 $\frac{1}{4}$ c flour. 1 tsp baking soda, 1 tsp salt, 2 c chocolate chips

Pre-heat oven 350

Cream shortening, sugars until light and fluffy. Add the eggs one at a time, beating well with each addition. Add vanilla. Combine flour, baking soda, and salt. Stir into cream mixture. Fold in chocolate chips. Drop by rounded spoonfuls onto cookie sheets. Bake 8-10 min or until light brown. Allow cookies to cool on sheets for 5 minutes before removing to a wire rack.