

Chocolate Chip Cookies

Patricia Cooper

¾ cup butter, softened	3 ¾ cups unsifted flour
¾ cup vegetable shortening	2 tsp. baking soda
½ cup sugar	1 tsp. salt
2 cups firmly packed brown sugar	1 (12 oz.) pkg. semi-sweet chocolate chips
2 eggs	2 cups chopped walnuts or pecans
1 Tbsp. vanilla	

Preheat oven to 375°. Cream butter, shortening, and sugars together. Beat in eggs and vanilla. Stir in remaining ingredients; blend well. Drop by teaspoonfuls 2 inches apart onto cookie sheet. Bake 8 to 10 minutes until golden brown. (For oatmeal chocolate chip cookies, decrease flour to 2 cups and add 1 ¾ cups quick-cooking rolled oats.)

White Chip Cookies with Macadamia Nuts

Patricia Cooper

2 cups flour	1 egg
1 tsp. baking soda	1 tsp. vanilla
½ tsp. salt	1 (10 oz.) pkg. white chips
1 cup butter or margarine	½ cup macadamia nuts
¾ cup brown sugar	½ cup coconut (optional)
¾ cup granulated sugar	

Preheat oven to 375°. Mix flour, baking soda, and salt; set aside. Beat butter, sugars, and egg until fluffy. Stir in dry ingredients. Blend in vanilla. Gently stir in chips, nuts, and coconut. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 375° for 8 to 10 minutes or until golden brown. *Makes approximately 30 cookies.*