Chocolate Chip Cookies

Ingredients

- 3/4 cup Crisco (butter flavor)
- 1 1/4 cups brown sugar
- 2 Tbsp milk
- 1 Tbsp vanilla
- 1 egg
- 1 3/4 cups flour
- 1 tsp salt
- 3/4 tsp baking soda
- 1 1/2 cups chocolate chips

Instructions

1. Heat oven to 375°.
2. Cream Crisco, brown sugar, milk, and vanilla in a large bowl until creamy.
3. Blend in egg.
4. Combine flour, salt, and baking soda. Add to creamed mixture.
5. Stir in chocolate chips.
6. Bake for 8-10 minutes.

Chocolate Chip Cookies

3/4 c. Crisco - butter
1 1/4 c. brown sugar
2 tbsp. milk
1 tbsp. vanilla
1 egg
1 3/4 c. flour
1 tsp. salt
3/4 tsp. baking soda
1 1/2 c. chocolate chips

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Heat oven to 375°

Cream Crisco, Brown Sugar, milk et Vanilla in lg bowl til Creamy. Blend in eggs.

Combine flour, Salt et Soda. Add to Creamed Mixture. Stir in Choc. Chips.

Bake for 8-10'

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