

Chocolate Chip Cookies

<http://christinafredricks.com/?p=1149>

4½ c all purpose flour
2 t baking soda
1 t salt
2 c shortening (i.e. Crisco® or palm shortening; leaf lard will also work, if you have access to the unprocessed stuff)
1½ c sugar
1½ c brown sugar
4 eggs
2 T vanilla
2 c (12-oz. bag) semi-sweet chocolate chips.



In a medium sized bowl, combine flour, baking soda and salt. Set aside.

In a large bowl, cream shortening and sugars until well blended and smooth. Add eggs and vanilla. Mix well.

Add flour mixture to the creamed mixture. Stir until well blended and no flour is visible.

Mix in chocolate chips.

Drop by teaspoons full onto ungreased baking sheets. Bake at 350°F for 9-10 minutes. Remove from oven when cookies are only BARELY browned around the edges. Cool for 1-2 minutes on baking sheet before removing to clean counter top (not cooling racks) to finish cooling.