

# Bank Kitchen Recipe

## *CHARLOTTE'S CHOCOLATE CHIP COOKIES*

Prep time: 15 minutes – Bake time: 12 minutes – Servings: 5 dozen

2 1/4 cups all-purpose flour, 3/4 cup granulated sugar, 3/4 cup packed brown sugar, 1 teaspoon baking soda, 1 teaspoon salt, 2 cups semi-sweet chocolate chips, 1 cup chopped pecans, 1 cup butter flavored Crisco® shortening, 1 teaspoon vanilla extract, and 2 whole eggs

First, preheat oven to 350 degrees Fahrenheit.

Next, beat shortening, granulated sugar, brown sugar, and vanilla extract in a large bowl until a creamy mixture is formed. Then, beat eggs in a separate dish, and add to creamy mixture. Gradually add flour, baking soda, and salt to creamy mixture. Mix thoroughly. Finally, fold in chocolate chips and pecans, until well blended.

To cook, drop rounded teaspoons of dough onto an ungreased baking sheet. Bake 9 to 12 minutes, or until cookies are golden brown. Remove from oven, and cool on wax paper for approximately 2 minutes.

Store unused dough in wax paper, sealed with aluminum foil. For best results, ensure that an airtight wrap is secured. Frozen dough can keep for up to one month.

Note: Walnuts can be substituted for pecans, if desired.

