

CHOCOLATE CHIP COOKIES

“This is a delicious recipe to have in your files. It yields a thick, soft cookie. When Auntie Bea Fabellano made her chocolate chip cookies, she used $\frac{3}{4}$ cup molasses instead of the corn syrup. Her version was great and it inspired this recipe, as my husband is not particularly fond of molasses. Myself, I prefer Auntie Bea’s.”

INGREDIENTS / DIRECTIONS

Set 1

2 $\frac{1}{4}$ c. flour
1 t. baking soda
1 t. salt

Set 2

1 c. butter Crisco
 $\frac{3}{4}$ c. corn syrup
 $\frac{3}{4}$ c. dark brown sugar
1 t. vanilla
2 eggs

Set 3

2 $\frac{1}{2}$ c. semi-sweet
chips

Tools: medium bowl, large bowl, cookie sheets, non-stick baking paper

Preheat oven to 350 degrees.

1. Combine flour, baking soda, and salt in the medium bowl; set aside.
2. Cream Crisco, brown sugar, and corn syrup in the large bowl. Add in vanilla and eggs.
3. Pour the bowl of dry ingredients into the creamed mixture. Use one hand to mix thoroughly then add chocolate chips.
4. Place mounds of dough on non-stick paper (cookie scoop is helpful) about 2 inches apart.
5. Bake for 10-12 minutes or till browned on the bottom.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.