

# The Ultimate Chocolate Chip Cookies

## Description

## Ingredients

- 1 1/2 cups Butter Flavor Crisco
- 2 1/2 cups brown sugar, packed
- 1/4 cup Ricemilk
- 2 tbsps vanilla
- 2 eggs
- 3 1/2 cups all-purpose flour
- 1 1/2 tsps baking soda
- 3 cups Semisweet Chocolate Chips

## Instructions

Pre-heat oven to 375°. Add crisco to mixer. Start the mixer, and do not turn the mixer off until the recipe is completed. Add ingredients in order from top to bottom. Place cookie dough balls on a GREASED baking sheet about 3" apart. Bake for 8-10 Minutes (9 preferred). Cool on baking sheet for 3 Minutes (this is important as the cookies will be continuing to cook on the sheet after they are out of the oven) then remove to cooling sheet. ENJOY!!!!

**BAKE AT 375° FOR 8-10 MINUTES.**

## Notes