

Mom P's Chocolate Chip Cookies

Description

Recipe is X6 the original as you then have a large batch of dough to bake or freeze
6 cups brown sugar (medium brown or Dem--? sugar) * use one cup less sugar and
add 1/2 cup honey as this softens cookies
2 cups butter and 2 cups shortening
6 eggs, 6 Teaspoons vanilla extract

Approx 10 cups Whole Wheat flour (can do half white, half Whole Wheat)
if you add Rolled Oats about 4-5 cups then use about 6-7 cups flour experiment.
3 teaspoons baking soda and 3 teaspoons salt * this needs to be accurate.

Step 1: Using a strong wooden spoon, Mix softened butter/shortening then add sugar and blend well.

Step 2: Add eggs and vanilla blend well

Step 3: Add about 1/3 of the flour, blend. Then add the rest, let sit on top.

Step 4: Add baking soda and salt into flour that sits on top... mix well into dry flour. *
Add Oats as well if desired

Step 5: Cut flour into wet mixture until too stiff to mix with wooden spoon. The with your hands mix the remaining dough to a consistency that is on the dry side.

Step 6: Add about 6 cups chocolate chips, maybe less. OR change it up and add nuts, sunflower seeds, raisons, some cinnamon and/or nutmeg

Bake at 325F for 9 mins on middle rake. With brown sugar cookies take less time than the 'normal' 10 mins, bake until golden brown and not burnt lol.

Ingredients

Instructions

Summary

Yield: 120

Prep Time: 1 hour

Category: Cookies & Bars