

HIORTDAHL FAMILY CHOCOLATE CHIP COOKIES (Shared by Pastor's Mom!)

"This is the recipe used by Granna":

Preheat oven to 375 degrees.

Sift together 2-1/4 cups flour, 1 tsp. baking soda, 1 tsp. salt; set aside.

Combine 1 cup softened butter or shortening, 3/4 cup of granulated sugar, 3/4 firmly-packed brown sugar, 1 tsp. vanilla, 1/2 tsp. water; beat until creamy.

Beat in 2 eggs (large). Add flour mixture; mix well.

Stir in on 12 oz. pkg. (2 cups) Nestle's Semi-Sweet Chocolate morsels and 1 cup of coarsely chopped nuts.

Drop by well-rounded half teaspoonfuls onto greased cookie sheets.

Bake at 375 degrees for 10-12 minutes. Makes 100-2" cookies.

Some variations:

1. omit nuts, add 4 cups crisp, ready-to-eat cereal.
2. Add 2 cups chopped dates.
3. Add 1 Tbsp. grated orange rind
4. Add 2 cups raisins
5. Add 1 cup of peanuts

Notes from Pastor's Mom: "This was copied right from the back of the Nestle's package. It may have been revised over the years. I do remember that (Granna) usually used 1/2 cup of butter (or margarine) and 1/2 cup of shortening (Crisco). Through the years I have learned to substitute unsweetened applesauce in place of one-half of whatever fat I am using. It makes it a little healthier.... Side note: The type of fat that you use will determine the crispness of the cookie. Butter makes a softer cookie and shortening makes a crisper one. Margarine is in between. Enjoy! Love, Mom"