

Our Favorite Cookies

Our Favorite Cookies were named by my son Joe. These giant cookies are filled with chocolate chips, pecans, raisins, and lots of love.

Preheat oven to 375 degrees. Have ungreased cookie sheets ready.

1 cup Crisco shortening
3/4 cup unsalted butter (6 ounces) at room temperature
2 cups light brown sugar, tightly packed
1 cup sugar, minus one tablespoon
3 teaspoons vanilla extract
4 extra large eggs, at room temperature
4 cups sifted flour
2 teaspoons baking soda
2 teaspoons salt
3 cups semi-sweet chocolate chips
1 1/4 cups coarsely chopped pecans
3/4 cup black raisins

Cream shortening, butter, brown sugar, and vanilla together 15-20 minutes at medium speed, with the paddle of your electric mixer.

Add extra large eggs one at a time and beat well after each addition.

Sift flour, baking soda, and salt together over creamed mixture.

Beat on low speed, just until blended.

Add chocolate chips, pecans, and raisins and mix with a large spoon or spatula, just to blend.

Taste for seasoning.

Drop a heaping tablespoon of cookie batter two inches apart on the cookie sheet,

Touch the batter with your fingers to reshape and flatten a little.

Bake about 9 minutes and Check them. They will look like they need to bake longer. Open the oven door and leave the cookies another minute or two, until the puffiness goes down.

Do not over bake. They should be a light golden brown on the bottom.

Cool the cookies on a rack for about 5 minutes and remove from cookie sheet with a metal spatula and place on cooling rack.

Do not pile cookies on top of each other, or they will become soggy.

When completely cool, enjoy.

Serve at room temperature with a big glass of cold milk.

Yield: Never enough!

NOTE: These cookies freeze very well. Wrap them in plastic wrap and then place in a plastic bag. Defrost wrapped.