

COOKIES- CHEWY BROWNIE

2/3 C Crisco Shortening (I used butter)

1-1/2 C firmly packed light brown sugar

1 T water

1 t vanilla

2 eggs

1- 1/2 C flour

1/3 C unsweetened baking cocoa

1/4 t baking soda

1/2 t salt

2 C semi-sweet chocolate chips (12 oz. pkg.)

1. Heat oven to 375 F

2. Combine Crisco (butter) brown sugar, water and vanilla in a large

mixing bowl.

3. Beat at medium speed of electric mixer until well blended

4. Combine flour, cocoa, baking soda and salt.

Mix into creamed mixture at low speed until just blended

5. Stir in chocolate chips.

6. Drop rounded measuring tablespoonfuls 2 inches apart onto ungreased baking sheet.

7. Bake one baking sheet at a time at 375 F for 7 to 9 minutes, or until cookies are set. Cookies will appear soft and moist.

DO NOT OVERBAKE.

8. Cool on baking sheet 2 minutes. Place sheets of foil on countertop.

Remove cookies to foil to cool completely.

Yield: About 3 dozen cookies.