

"Mama's "Blue Ribbon" Chocolate Chip Cookies

Ingredients:

1 cup Butter-flavored Crisco or 2 sticks unsalted butter	¾ cup light brown sugar
¾ cup granulated sugar	2 eggs
1 tsp. vanilla extract	1 tsp. salt (optional)
2½ cup flour (for extra lg. eggs, use 2-1/3 cup flour)	1 tsp baking soda
1 bag semi-sweet chocolate chips	
1½ cups roasted pecans, chopped	

Directions:

Preheat oven to 360°.

Place pecans in dry skillet on stovetop and toast over medium to medium-high heat. Watch the temperature carefully. I recommend not toasting them over 4-5 minutes. You should be able to smell them toasting. Do not let them burn. Once you smell them cooking, they should be done. If you decide to use the oven to roast them, put the pecans on a cookie sheet and toast them for no more than 5 minutes at 400°. Do not walk away. Take them out once you smell their fragrance. Let them cool. Chop them and set aside.

With a stand or hand mixer, beat Crisco (or butter), sugar and brown sugar together until creamy (3-4 minutes). Add eggs and vanilla and beat well.

Sift together flour, salt and soda then add to mixture. Stir in chocolate chips and pecans and mix for 2-3 minutes. Do not overmix or gluten in the flour will activate and dough will become tough.

For smaller cookies, use approx. 2 tbsp. of cookie dough and form into ball. I use a medium to regular ice cream scoop and scoop that amount into medium to large dough balls. Place on cookie sheet 2 inches apart. Cover with plastic wrap and place in refrigerator and let dough chill for 30 minutes or longer. I have left in refrigerator for several hours before baking.

Bake 12 minutes for a crispy outside and moist inside. Bake at 375° for 9-10 minutes for a crisper cookie. Country cooks make large cookies so this recipe will make 2½ to 3 dozen cookies

Note: Mama won many "Blue Ribbon" awards at the Texas State Fair for this."