

# Grandma Kucks Chocolate Chip Cookies

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2 ¼ cups of granulated sugar  
3 ¼ cups of brown sugar  
3 cups of Crisco Shortening  
3 Tablespoons of Vanilla  
6 large eggs  
9 cups of all purpose flour  
2 ¼ teaspoons of baking soda  
2 ¼ teaspoons of salt  
2 11.5 ounce packages of Hershey's Milk Chocolate Chips  
3 cups of chopped walnuts (Optional!)

Preheat oven to 350 degrees

Line cookie sheets with parchment paper (can be purchased at Wal Mart right by the foil wrap)

Take the sugars, shortening and vanilla and cream with mixer. Add the eggs and beat until really creamy. Mix the flour, salt, and baking powder and then add to the creamy mixture, mixing together with your hands, *not the mixer!* When you have all that mixed well together then add the Chocolate Chips and the Optional nuts. Mix well and drop by tablespoons onto the parchment paper and bake for 9 minutes. DO NOT OVERBAKE!! Cool for a minute on the cookie sheets before removing to counter.

Makes 9 dozen cookies

## Variations

In place of the 2 bags of Hershey's Chocolate Chips:

6 cups of butterscotch chips, or  
6 cups of Reese's peanut butter chips, 1 cup of nuts or  
2 cups of milk chocolate chips, 2 cups of semi- sweet chocolate chips, 2 cups of white chocolate chips or  
4 cups of raisinettes for 3 cups of the chocolate chips or  
2 bags of mini M & M's or  
1 bag of gumdrops cut up into fourths