

## **Show 20: *The Chocolate Chip Cookie Show***

### **South Pole Specials**

½ c. Margarine (1 stick)  
½ c. Butter  
¼ c. Brown Sugar  
¼ c. Granulated Sugar  
2 t. Vanilla  
2 ½ c. Flour  
1 t. Baking Soda  
½ t. Salt  
2/3 c. Chocolate Chips  
2/3 c. White Chocolate Chips  
2/3 c. Butterscotch Chips  
1 c. Nuts  
2 Eggs

- Preheat oven to 375°
- Cream butter and margarine with the brown and granulated sugars. Add eggs and vanilla – beat until fluffy.
- Add flour, soda, baking powder and mix. Stir in all chips and nuts.
- Drop by rounded spoonfuls onto a baking sheet.

Bake 12-14 minutes

### **Cowboy Cookies**

Preheat oven to 325 degrees

Grease cookie sheets

1 c Crisco  
1 c dark brown sugar  
1 c sugar

2 eggs  
1 tsp vanilla

Cream sugars and Crisco, then add eggs and vanilla

2 c flour  
1 tsp soda  
¼ tsp salt  
½ tsp baking powder  
½ tsp cinnamon

Add to dry ingredients to cream mixture

Stir in;  
2 c oatmeal (Quick oats)  
1 c choc chips  
nuts optional

bake approximately 10 minutes

### **Double Chocolate Crinkle Cookies**

4 oz. Unsweetened Chocolate  
½ c. Shortening  
2 c. Sugar  
2 t. Vanilla  
4 Eggs  
2 c. All Purpose Flour

2 t. Baking Powder  
½ t. Salt  
1 (6 oz.) pkg. Chocolate Chips  
1 c. Powdered Sugar, sifted

- Preheat oven to 375°.
- Melt chocolate and shortening
- Stir in sugar, cool. Beat until blended – set aside.

Add vanilla, beat in eggs (1 at a time), add flour, baking powder and salt. Mix well. Stir in chocolate chips. Chill dough several hours.

- Lightly grease cookie sheet.
- Form dough into 1" balls and roll cookies in powdered sugar.
- Bake 10 minutes

### **Giant Chocolate Chip Cookies**

1 2/4 Cups all purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1/2 cup (1 stick) unsalted butter, room temp  
1/2 Cup solid veggie shortening  
3/4 cup sugar  
3/4 cup (packed) golden brown sugar  
1 Tablespoon sour cream  
1 1/2 teaspoons vanilla extract  
2 large eggs  
1 pound (2 2/3 cups) semisweet chocolate chips

optional: mix in 1/2 cup chopped walnuts with the chips!

Preheat oven to 350. Sift flour, baking soda, and salt into medium bowl. Using electric mixer, beat butter and veggie shortening in large bowl until fluffy. Add sugar, brown sugar, sour cream, and vanilla and beat to blend well. Beat in eggs 1 at a time, then flour mixture. Stir in chocolate chips. Drop half of batter by generous 1/4 cupfuls onto 2 large ungreased baking sheets (5 mounds per sheet, spaced 3 inches apart). Using moistened fingertips, flatten each mound to 2 1/2-inch round.

Bake cookies until golden brown, about 14 minutes. Cool on sheets 5 minutes. Transfer cookies to racks and cool completely. Repeat with remaining batter using cooled baking sheets.

Makes about 20 cookies.

### **Traditional Toll House Chocolate Chip Cookies**

Preheat oven to 325 degrees  
Grease cookie sheets

bake approximately 10 minutes

### **Cake Mix Chocolate Chip Cookies**

1/4 lb. Butter or Margarine, room temp  
1 (8 oz) package cream cheese, room temp  
1 egg  
1 teaspoon Vanilla  
1 pack Devils Food or Yellow Cake Mix  
1 (12 oz.) pkg. chocolate chips

Preheat oven to 375  
grease cookie sheets  
cream butter and cream cheese. Add vanilla and egg. Stir in cake mix and chocolate chips.  
drop by scant teaspoonful onto baking sheet  
Bake 8-10 minutes  
Cool 3-4 minutes before removing from cookie sheet to racks.

Add milk in a glass and enjoy!