

Chocolate chip cookies



Servings: 42

10 Tbs Crisco
1 1/4 Cup Firmly Packed Brown Sugar
2 Tbs Granulated Sugar
4 Tsp Vanilla
1 Tbs Molasses
2 Tablespoons Water
2 1/3 Cup All-purpose Flour+
3/4 Tsp Salt
1 Tsp Baking Powder
1 Tsp Baking Soda
1 Cup Non-dairy Chocolate Chips
1 Cup Pecan Pieces (optional)

Cream Crisco, sugar, molasses, water and vanilla in large bowl. Blend until creamy.

Combine flour, salt and baking soda. Add to creamed mixture, gradually, do not over mix or gluten forms and cookies will be crunchy after cooked. Add 2 more tablespoons of flour if dough is not very difficult to stir by this point. Stir in chocolate chips & nuts.

MOST IMPORTANT STEP: Spoon into teaspoon size balls and place in a bowl and refrigerate at least 30 minutes to overnight. Then heat oven to 375 degrees.

Once dough is chilled, preheat oven. Once oven is ready, take dough out of the refrigerator just long enough to place balls on cookie sheet and bake. Place remaining dough in refrigerator. If the fat in the crisco warms before they are baked the cookies will be flat and crispy not soft.

Bake for 11-12 minutes at 375 degrees; remove from oven before they appear to be baked, just when the edges are slightly browned. It's important not to overbake. Size of cookies and ovens will affect results.

Each cookie has zero cholesterol. If made with butter and eggs each cookie would have 6.2 mg fat and 15 mg cholesterol.

Should be THICK dough not thin batter or will be runny flat cookie. Brown sugar & molasses are what keep the cookie soft the next day, without them cookies will be crispy next day. You do NOT taste the molasses. Do not substitute splenda brown sugar for the brown sugar. Calorie count excludes the pecans.

ALWAYS ensure only goes in really hot oven and dough is COLD when it hits oven.

Baking powder adds browning color to it. Can use 1/2 bread flour and 1/2 pastry flour and 1 T corn syrup to mix things up.

Per Serving (excluding unknown items): 29 Calories; trace Fat (0.0% calories from fat); 0g Protein; 7g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 82mg Sodium. Exchanges: 1/2 Other Carbohydrates.