

August 31, 1993

# Barbara Brady's Recipe (from newspaper).

## GIANT CHOCOLATE CHIP COOKIES

$\frac{3}{4}$  cup shortening or  $\frac{1}{2}$  cup each  
of shortening and either butter  
or regular margarine  
 $\frac{1}{2}$  cup granulated sugar  
 $\frac{1}{2}$  cup firmly packed dark  
brown sugar  
1 large egg  
1 teaspoon vanilla  
 $1\frac{1}{2}$  cups all purpose flour, mea-  
sured by scoop and level meth-  
od  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon baking soda  
1 (6 oz.) package semi-sweet  
chocolate pieces (1 cup)  
 $\frac{1}{2}$  to 1 cup coarsely broken wal-  
nuts or pecans (optional)

Place racks at middle and top  
levels of oven and preheat to 375

degrees. In a large bowl, cream the  
shortening (or fat mixture) with the  
sugars. Stir in the egg and vanilla.

In a small bowl stir the flour  
with the salt and baking soda. Stir  
or beat into the first mixture in two  
batches. The dough should be al-  
most modeling clay consistency.  
Stir in chocolate pieces and nuts, if  
using.

Divide dough in half. Place each  
piece on a sideless, ungreased cook-  
ie sheet at least 12 inches wide or an  
upside down cookie sheet or pizza  
pan at least 12 inches in diameter.  
Either flour your hands before pat-  
ting the dough into 8-inch circles or  
place waxed paper on the dough  
balls and, with your palms, shape  
the cookies. They should be about  
 $\frac{1}{2}$  inch thick, except at the outer  
edges, which should be a tiny bit  
thicker to prevent crumbling.

If your oven is large enough, you can bake both at once, one on the middle and the other on the top oven rack.

If baking one at a time, use the middle rack position.

For even baking, the pans should be staggered, not directly above each other.

If cookies are browning unevenly, switch positions after about half the baking time is up, about 12 to 15 minutes (watch closely). When done, the cookies should be soft in the center. Let them stand about 3 minutes out of the oven, then carefully loosen from the pans with a wide spatula or pancake turner and gently lift or slide the cookies onto wire cooling racks. Hold the baking sheet level with the rack as you do so. The cookies become crisp as they cool.

All shortening makes a crisper cookie; shortening combined with butter or margarine, a chewier one.