

Frank Houck's Chocolate Chip Cookies

(We LOVE when Frank Houck travels on an early morning departure and treats us to his famous cookies! Here's his recipe that you've asked for and he has agreed to share....but I vote we just let him make them for us!)



1/2 Cup	Shortening
1/3 Cup	Sugar
1/3 Cup	Brown sugar, firmly packed
1	Egg, large
1/2 Teaspoon	Vanilla extract
1 Cup	Flour, All-purpose
1/2 Teaspoon	Baking soda
1/2 Teaspoon	Salt
1 Cup	Chocolate morsels, semisweet, (6 oz.)
1/2 Cup	Pecans

Preheat Oven to 350 degrees.

Beat Shortening with electric mixer at medium speed until fluffy.

Add Sugars gradually, beating well.

Add Eggs and vanilla beating until blended.

Combine Flour, soda and salt and add to shortening mixture, mixing well.

Stir In pecans and chocolate morsels.

Drop Dough by tablespoonfuls on to ungreased parchment lined baking sheets.

Bake 10-12 minutes.

Transfer To wire rack to cool completely.

Yield 2 1/2 dozen cookies.

FRANK'S ADDITIONS:

Use 1 1/2 cups chocolate morsels and 1 cup of pecans. Use 1/3 cup of mixture for each cookie. Baking time will need to be increased to 15+ minutes. These are just barely good enough to eat.