**Chocolate Chip Cookies**

**Ingredients:**

5 tbs. margarine

1/3 cup vegetable shortening

2/3 cup granulated sugar

2/3 cup brown sugar

2 eggs

1 Tbs. vanilla extract

2 cups plus 2 Tbs. all-purpose flour, sifted

1 tsp. baking soda

2/3 cup chocolate chips

*Optional:* ½ cup chopped nuts

**Directions:**

Preheat oven to 375 degrees F.

Soften margarine at room temperature.

In large mixing bowl, cream margarine, shortening, granulated sugar, brown sugar, eggs, and vanilla extract.

Sift together flour and baking soda.

With a wooden spoon, add flour mixture to creamed mixture. Stir until combined.

With a wooden spoon, stir in chocolate chips and nuts.

Drop by rounded teaspoonfuls onto ungreased cookie sheet and bake 8-10 minutes until delicately browned.

Cool slightly before removing from cookie sheet.