

^{Delicious}
The Ultimate Chocolate Chip Cookie ^{from Butter Flavor Crisco can}

$\frac{3}{4}$ cup Butter Flavor Crisco (used regular crisco)

$1\frac{1}{4}$ cups firmly packed brown sugar

2 tablespoons milk

1 tablespoon vanilla

1 egg

$1\frac{3}{4}$ cups all-purpose flour

1 teaspoon salt

$\frac{3}{4}$ teaspoon baking soda

1 cup semi-sweet chocolate chips

1 cup pecan pieces - opt.

Heat oven 375° . Cream crisco, b. sugar, milk + vanilla until creamy. Blend in egg. Combine flour, salt + baking soda. Add to creamed mixture gradually. Stir in c. chips + nuts. Drop rounded ^{teaspoon} tablespoons on

8 min at 400°
in new stone!
Bake everything 25°
hotter



(Use for Buttercrisped Cookies)