

Ma-Kinley's World Famous Chocolate Chip Cookies

INGREDIENTS:

2 ² / ₃	Cups	Flour
2	Teaspoons	Baking Soda
¹ / ₂	Cup	Butter
¹ / ₂	Cup	Crisco
2		Eggs (Large Grade)
¹ / ₂	Cup	Coconut (Shredded) cut up
1 ¹ / ₂	Bags	Chocolate Chips (amount optional)
1	Cup	Granulated Sugar
¹ / ₂	Cup	Brown Sugar (Packed)
3	Teaspoons	Vanilla (natural, not imitation)
¹ / ₂	Teaspoon	Salt

OPTIONS:

- 1) Add a lot of nut pieces (English Walnuts, Black Walnuts, Peanuts, etc.)
- 2) Use half, or all Peanut Butter Chips.
- 3) All Peanut Butter Chips with Peanut pieces added makes a good cookie.
- 4) Caution; black walnuts have a very strong overpowering flavor.

DIRECTIONS:

- 1) Cream butter, crisco, and sugar.
- 2) Beat in eggs and vanilla.
- 3) Mix in dry ingredients.
- 4) Mix in coconut, chips, and nuts.
- 5) Hand form or spoon dough onto a no-stick cookie sheet.
- 6) Bake at 375°F for 12 minutes.
- 7) Lower to 350°F, if cookies are browning too fast.

The cookies get overcooked quickly, so watch them toward the end of the 12 minutes. They may look under-cooked when they are actually ready to take out of the oven. Remove them from the cookie sheet immediately; they keep cooking while on the hot sheet. Cookies that are overcooked are hard to bite, and break into crumbs in your mouth; the correct consistency is firm but not chewy. Burnt cookies have black edges on the bottom; put a sheet of aluminum foil on the bottom of the cookie sheet to help prevent burning.

The dough can be refrigerated or frozen if desired. Warm the dough to near room temperature before baking, as baking cold dough causes poor quality cookies.

This recipe makes a thick cookie, ranging from 1/2 to 3/4 inches in thickness, and should make at least two dozen large cookies. The cookies taste much better after refrigeration, and will keep for several weeks in the refrigerator, getting better with age. They can also be frozen.