



## Peggy's Best Ever Choco-Chip Cookies

Makes 3-4 dozen depending on size

### Ingredients -

3/4 - cup firmly packed light brown sugar  
1/2 - cup sugar  
1/2 - cup butter, softened (I use butter but you could use margarin)  
1/2 - cup shortening  
1 - 1/2 - teaspoon vanilla (use real vanilla not that imitation stuff)  
1 egg  
1 - 3/4 - cups all-purpose flour  
1 teaspoon baking soda  
1/2 - teaspoon salt  
1 - 12 oz. package of Ghirardelli semi-sweet chocolate chips (or more if you like lots of chocolate)



Heat oven to 375 degrees; every oven is different so adjust accordingly.

### Instructions -

In a large bowl, combine brown sugar, sugar, butter and shortening; beat by hand until light and fluffy. Add the vanilla and egg. Continue to blend until well incorporated.

In separate bowl, stir together flour, baking soda, and salt. Add flour mixture to sugar mixture and mix well. Stir in chocolate chips.

Drop cookie dough in large mounds onto ungreased cookie sheets. Bake at 375 degrees for 8 to 10 minutes or until lightly golden brown. Let cookies cool a moment and remove from cookie sheets onto cooling rack.

NOTE: I have doubled this recipe for larger batches without a problem.

### Wine Pairing Suggestion -

Lawrence Dunham Vineyards Petite Sirah is a wonderful accompaniment to chocolate and these chocolate chip cookies. But if you are more of a traditionalist, go for a tall glass of cold milk.

It is hard to make a unique chocolate chip cookie but according to the rave reviews I have gotten I guess I have achieved the impossible. These cookies are so great because I don't skimp on the chips and I use real vanilla. I also swear by Ghirardelli chocolate chips. So see what you think.

*earth's  
fruit  
comes  
full  
circle*