

SUBWAY STYLE CHOCOLATE CHIP COOKIES

"Oversized, thick, with crisp outer edges and a densely chewy center."

1 cup unsalted butter (or substitute 1/4 cup golden Crisco for 1/4 cup of the butter)
1/2 cup light brown sugar, packed
1/2 cup dark brown sugar, packed
1 cup white sugar
1 tablespoon vanilla
1 egg
2 1/2 cups flour
1 teaspoon baking soda
3/4 teaspoon salt
2 1/2 cups chocolate chips (or coarse chopped, semi sweet chocolate chunks)

Preheat oven to 350 degrees F. Line two baking sheets with parchment paper.

Cream the butter with the brown and white sugars until well blended. Stir in vanilla and egg.

Fold in flour, baking soda, salt and lastly, chocolate chips. Chill dough one hour.

Form into rounds the size of a golf ball and place, two inches apart, on baking sheet.

Bake in a preheated 350 degrees F. oven until just light brown around the edges (14-16 minutes). Too much baking will make cookies hard. Cool on racks. They may seem a

little underdone, but will set up as they cool.

Makes about 2 1/2 dozen