

# **Julie McCammon's Chocolate Chip Cookies**

## **FIRST PLACE WINNER**

### **INGREDIENTS**

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- ½ cup butter
- ½ cup butter flavor Crisco
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 1/2 cups Chocolate Chips

### **DIRECTIONS**

**PREHEAT** oven to 375° F.

**COMBINE** flour, baking soda and salt in small bowl. Beat butter & Crisco, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels. Refrigerate dough for an hour before using an ice cream scooper and drop onto ungreased baking sheets.

**BAKE** for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes.

# **Kristen Thomsen's Chocolate Chip Cookies**

## **SECOND PLACE WINNER**

### **INGREDIENTS**

1.5 cups butter, softened  
1.25 cups granulated sugar  
1.25 cups packed brown sugar  
2 tablespoons vanilla  
2 eggs  
4 cups flour  
2 teaspoons baking soda  
1 teaspoon cinnamon  
1 teaspoon cream of tartar  
1.5 bags of chocolate chips

### **DIRECTIONS**

Heat oven to 350 degrees F. In large bowl, beat sugars, butter, vanilla, and eggs on medium speed or with spoon until light and fluffy. Stir in flour, soda, cinnamon, and cream of tartar. Stir in chocolate chips. Bake until light brown. Enjoy!

# **Carrie Martin's Chocolate Chip Cookies**

## **THIRD PLACE WINNER**

### **INGREDIENTS**

2 ¼ c. all-purpose flour

¾ c. C&H Bakers Sugar

¾ c. brown sugar

1 c. salted sweet cream butter

1 tsp. baking soda

1 tsp. salt

1 tsp. vanilla extract

2 eggs

1 c. semi-sweet chocolate chips

1 c. milk chocolate chips

### **DIRECTIONS**

Preheat oven to 375°

Mix flour, baking soda, and salt in a bowl.

Beat butter, sugar, brown sugar, and vanilla until creamy.

Add eggs until well blended.

Add dry mixture and continue to blend ingredients together.

Stir in chocolate chips.

Drop 1" balls of mixture onto cookie sheet.

Bake for 9-11 minutes