

# Ultimate Chocolate Chunks

## Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 cup (one stick) butter, softened
- 1/2 cup vegetable shortening
- 1/2 cup granulated sugar
- 3/4 cup firmly packed brown sugar
- 1 tsp vanilla extract
- 1 egg
- 2 cups (one 12 oz. package) semisweet chocolate chunks
- 1/2 cup chopped nuts (optional)

## Directions

Heat oven to 375 degrees. In a medium-sized bowl, combine the flour, baking soda and salt; set aside. In a large bowl, combine the butter, shortening, sugars, and vanilla; beat until creamy. Beat in the egg, then gradually add the flour mixture, mixing well. Stir in the chocolate chunks and nuts with a wooden spoon; mix well. Drop by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets. Bake for 8 to 10 minutes. Cool on cookie sheets for 2 minutes, then remove cookies to a wire rack to cool completely.

Make 3 to 4 dozen cookies.

Submitted by: Patricia Ann Manzuk



**The workers at the Huntley Dairy in Bartlett made sure that every kid in the Village and beyond had plenty of cold milk for cookie dunkin'.**