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**Your Name**

Douglas Bryce

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**Recipe Name**

Mama Jo's Chocolate Chip Cookies

**Category (select one)**

Mama Jo's Kitchen



**List of Ingredients and Quantity**

(Ingredients are included in her instructions)

**Instructions**

- 1 - Preheat oven to 375° - Grease cookie pans
  - 2 - Blend 2 cups shortening (I use 1lb. Imperial margarine) until fluffy
  - 3 - Add 1 cup granulated sugar
  - 4 - Add 2 cups brown sugar
  - 5 - Mix well, scraping bottom and sides of bowl
  - 6 - Add 2 Tablespoons vanilla
  - 7 - Add 2 Tablespoons white corn syrup
  - 8 - Add 4 eggs - one at a time, mixing well
  - 9 - Chop 2 cups walnut meats - put aside
  - 10 - Sift 4 cups + 8 Tablespoons flour with 2 Tablespoons baking soda and pinch of salt
  - 11 - When sifted, combine with nuts
  - 12 - Add to above creamed mixture and mix well
  - 13 - Add 2 packages (6oz.) Nestle chocolate chips and slowly mix a bit - then remove beaters and mix well with a spoon, scraping sides and bottom
  - 14 - Using rubber spatula and approximately 1 fully rounded teaspoon, drop onto greased pans - 1tsp. per cookie. Using those jelly roll pans that I did - I had 4 across and 5 down
  - 15 - Bake from 8-9 minutes. I turned them around halfway done.
- Remove from oven when brown and immediately remove to racks to cool. Be sure they are cool before you store them.

**Comments or Tips**

This recipe was extracted from a hand written note my mother kept in her recipe box. I duplicated it just as it was.

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