

Chocolate Chip Angel Cookies

Joyce

Yield: about 5 dozen

Ingredients

- 2 Cups sifted Flour—(sift before measuring)
- 1 tsp. Baking Soda
- 1 tsp. Cream of Tartar
- ¼ tsp salt

- ½ Cup Butter (1 stick softened)
- ½ Cup Shortening (or Coconut Oil not melted)
- ½ Cup packed Brown Sugar
- ½ Cup Granulated Sugar
- 1 Egg
- 1 tsp. Vanilla

- ¾ Cup chopped Nuts
- 6 oz. Chocolate Chips

Instructions

Preheat oven

1. Preheat the oven to 350°. Use parchment paper or silicone mat on baking sheets.
2. Combine flour, baking soda, cream of tartar, and salt in a small bowl.
3. In a stand mixer or by hand, beat butter, shortening, and sugars in a Large bowl till well blended. Add egg and beat well. Add Vanilla.
4. Add flour mixture and blend well. Stir in nuts and chocolate chips
5. Roll dough into walnut sized balls and roll on granulated sugar.
6. Place balls 2 inches apart on baking sheets.
7. Bake at 350° oven for 12 -15 minutes, till edges begin to brown lightly.
8. Cool baking sheet on a rack for about 5 minutes before removing cookies to another cooling rack.