

POLAR TIP CHOCOLATE CHIP COOKIES

Preheat oven to 350 degrees.

CREAM:

1/2 cup butter (1 stick)
1/2 cup vegetable shortening
1 cup brown sugar
3/4 cup granulated sugar

ADD and MIX:

2 eggs
1 teaspoon vanilla

ADD and BEAT:

2 cups flour (or up to
1/2 cup more)
1 teaspoon baking soda
1 teaspoon sea salt

ADD:

2 cups chocolate chips

Drop with teaspoon onto greased cookie sheet. Bake 8 to 10 minutes. Cool five minutes before taking off cookie sheet.

POWDERED SNOWBALL COOKIES

Preheat oven to 350 degrees
(makes about 4 dozen cookies)

CREAM :

1 cup soft butter
(or 1/2 c. butter and 1/2 c. Crisco)
1/2 cup sugar

BLEND IN:

1 tsp water
3 tsp vanilla

ADD and MIX:

2 cups flour

Use a teaspoon to measure out approximately 2 teaspoons of dough for making each cookie. Roll the dough into little snowballs and place on ungreased cookie sheet.

BAKE: At 350 about 15 minutes until set but not brown. Allow to cool completely, then:

DUST WITH POWDERED SUGAR