

HERSHEY'S CHOCOLATE (OR BUTTERSCOTCH) CHIP COOKIES

½ c. butter, softened
¾ c. packed brown sugar
¾ c. sugar
2 eggs
1 tsp vanilla
2 ¼ c. all-purpose flour
1 tsp baking soda
2 c. (12 oz package) Semi-Sweet Chocolate Chips

Cream butter or margarine, brown sugar, sugar, eggs and vanilla in large mixer bowl until light and fluffy. Add flour and baking soda to creamed mixture and mix. Stir in chocolate chips. Drop by teaspoons full onto ungreased cookie sheets. Bake at 375° F for 8 to 10 minutes or until light brown. Cool slightly; remove from cookie sheet onto wire rack. Yield about 6 dozen cookies.

Recipe from Janelle Gray and Phil Gilmore