# Recipe for: Jean's Chocolate Chip Cookies



## Ingredients:

- 1 cup oleo
- 1 cup white sugar
- ½ cup brown sugar
- 2 eggs well beaten
- 3 cups sifted flour
- 1 teaspoon vanilla
- 1 scant teaspoon salt
- 1 teaspoon soda
- 1 6-oz. pkg. chocolate chips
- 1 cup chopped nuts (optional)

## Directions:

- Preheat oven to 375° F
- Grease and flour cookie sheets
- Stir together sifted flour, salt, and soda
- Cream oleo and sugar well
- Beat in eggs one at a time
- Add vanilla
- Gradually add flour mixture, beating well after every addition
- Stir in chocolate chips and nuts
- Drop by well-rounded teaspoonfuls onto greased cookie sheet
- Bake 10–12 minutes or until golden brown

# A Special Gift Just For You!

*Please accept these cookies with our best wishes — home-baked from the original family recipe of Jean Meyers, beloved grandmother of our owner and co-founder, and namesake of* ***Jean's Kitchen.***



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