

Second Place Cinnamon Chocolate Chip Cookie Contest

Recipe by: Christine Grabarits

Ingredients:

$\frac{3}{4}$ c. butter flavor Crisco
1 $\frac{1}{4}$ c. light brown sugar
2 tsp. milk
1 t. vanilla
1 egg
1 $\frac{3}{4}$ c. flour
1 tsp. salt
 $\frac{3}{4}$ tsp. baking soda
1 tsp. cinnamon
Cinnamon sugar
1 pkg. Semi-sweet mini morsels

Preheat oven to 350 degrees. Mix Crisco, brown sugar, milk and vanilla until combined. Then add egg and mix well. In separate bowl, mix flour, salt, baking soda and cinnamon till combined. Then gradually add dry ingredients to wet ingredients mix till fluffy. Gently fold in chocolate chips, mix well. Line cookie sheet with parchment paper. Use a small cookie scoop, place dough in 3 rows of 3 on sheet. Sprinkle with cinnamon sugar on top of each cookie. Bake for 11 minutes. Let cookies cool on the cookie sheet for 10 minutes. Move cookies to cooling rack. Enjoy!

