CHEWY BROWNIE COOKIES

1. Heat oven to 375°F. Place sheets of foil on countertop for cooling cookies.
2. Combine Crisco, brown sugar, water, and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat eggs into creamed mixture.
4. Drop by rounded tablespoonfuls 2 inches apart onto ungreased baking sheet.
5. Bake one baking sheet at a time at 375°F for 7 to 8 minutes, or until cookies are set. DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

MAKES ABOUT 3 DOZEN COOKIES

ULTIMATE CHOCOLATE CHIP COOKIES

1. Heat oven to 375°F. Place sheets of foil on countertop for cooling cookies.
2. Combine Crisco, brown sugar, milk, and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat egg into creamed mixture.
3. Combine flour, salt, and baking soda. Mix into creamed mixture just until blended. Stir in chocolate chips and pecan pieces.
4. Drop rounded tablespoonfuls of dough 3 inches apart onto ungreased baking sheet. Bake one baking sheet at a time at 375°F for 8 to 10 minutes for chewy cookies, or 11 to 13 minutes for crisp cookies. DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

MAKES ABOUT 3 DOZEN COOKIES

How to substitute Crisco for butter or margarine in your favorite recipes...

1 cup Crisco + 6 teaspoons water = 1 cup butter or margarine