

# Grandma Marilyn's Chocolate Chip Cookies

Preheat Oven to 375 degrees.

Combine and beat until creamy:

- 1/2 cup margarine
- 1 1/2 cup of shortening (I use butter flavored Crisco)
- 1 cup white sugar
- 2 cups brown sugar (yes that really does say 2 cups)
- 2 tsp vanilla
- 1 tsp water

Add 4 eggs, beat

Sift:

- 4 1/2 cups flour
- 2 tsp baking soda
- 2 tsp salt

Add flour mixture in a little at a time and mix well.

Add in one bag of semi-sweet chocolate chips. Mix until combined.

Bake at 375 degrees for 10 minutes.

Let sit on the pan for two minutes before removing to wire rack.

