



RECIPE NAME: Christmas Chocolate Drops

FROM THE KITCHEN OF: Carol Hoesly Fuqua '73

INGREDIENTS:

1 cup butter crisco
2 cups brown sugar
2 eggs
4 oz. melted
unsweetened chocolate
3 cups of flour
1/2 tsp. salt
1 tsp. baking soda
2 tsp. baking powder
1 cup milk
2 tsp. vanilla

INSTRUCTIONS:

Preheat oven to 325 degrees. Cream crisco with sugar, add eggs, and mix well. Melt chocolate on stove top (do not microwave) and add to creamed mixture. Add dry ingredients sifted together, alternately with the milk and vanilla. Roll into small 1 inch balls. If the dough is sticky, add some flour until it rolls freely. Drop on Pam sprayed air bake cookie sheets. Bake on lower rack until cookie dough is starting to get firm and then switch to upper rack until dough is firm. Bakes in 10-15 minutes. Makes about 4 dozen cookies.

Additional Notes: This recipe can be changed by adding chocolate, mint, butterscotch, or peanut butter chips to the dough. For a mint flavor you can add liquid mint. You also can roll the dough ball in sprinkles. It makes a great gift!

