

Dessert

Dutch Oven Chocolate Chip Cookies

Makes 6-8 Servings

Prep Time:

Allergy Alert: Eggs. Dairy if in cake mix.

Ingredients

2 ½ C flour

2 eggs

¾ C packed brown sugar

1 C butter flavored Crisco

1 tsp. baking soda

1 bag semi-sweet chocolate chips

1 tsp. Vanilla

1 C sugar

1 tsp. salt

Slow Cooker Instructions

Ready for testing and writing

Dutch Oven Instructions

Cooking Time: _____

Ideal Dutch Oven Size: 12"

Coals: 10 Bottom and 20 Top

Sift flour, baking soda and salt.

Cream Crisco, sugar, brown sugar, and vanilla until smooth.

Add eggs. Stir until well mixed and fluffy.

Add flour mixture, a little at a time.

Add chocolate chips.

Line bottom of 12" Dutch oven with foil. (alternatively fill a 10" disposable pie pan)

Press mixture firmly and evenly into oven.

Use 30 coals to bake. Place 4 coals under middle of oven, and 6 coals around the bottom outside edge.

Place 4 coals in the center of the lid, and 16 coals around the rim.

Bake for 30 minutes.

Lift cookie out using foil, cool on picnic table. Cut into pieces.