

Melissa's Amazing Cookies

by Charity Keys

Ingredients:

- 1 cup shortening
- 1 cup butter or margarine (softened)
- 1 cup sugar
- 2 ½ cups brown sugar
- 2 tsp. baking soda
- ½ tsp. salt
- 4 eggs
- 2 tsp. vanilla
- "little" milk
- 4-5 cups flour
- "bunch" of oats
- 2 bags chocolate chips (any kind of chips/ little candies)

Directions: Cream together shortening, butter and sugars. Mix in baking soda, salt and other wet ingredients. Add enough flour and oats to give the dough a good, thick, cookie-dough consistency. Stir in chips. Bake in a 375 degree oven for 7-9 minutes.

Charity says: "These cookies are my absolute favorite! My little sister, Dr. Melissa Bentley, (who worked at Shepherd's Bush with me for ten years) agreed to let me share her secret recipe. Enjoy!"

Charity has worked for Shepherd's Bush for 11 years. She works a few hours on Saturdays, helping customers, packaging kits, and answering phones. Her second job, teaching high school English, keeps her away far too much from her friends at Shepherd's Bush. Her favorite books are My Antonia by Willa Cather, An American Childhood by Annie Dillard, and The Chronicles of Narnia by C.S. Lewis. Her favorite movies are Shadowlands and Babe.

