

Chocolate Chip Recipe (about 12 dozen)

3 cups flour	2 cups solid vegetable shortening
2 teaspoons baking soda	2 cups packed brown sugar
2 teaspoons salt	1 cup granulated sugar
4 eggs	2 teaspoons vanilla extract
4 cups rolled oats	2 12-oz packages semi-sweet chocolate chips

Blend flour, soda and salt - set aside. Cream shortening, both sugars and vanilla. Add eggs and beat. Add flour mixture and rolled oats. Fold in chocolate chips. Drop onto ungreased baking sheet by rounded teaspoon. Bake at 350° for 8 to 10 minutes. Remove from cookie sheet; cool completely. Package in Ziploc freezer bag, 1 dozen to a bag.

Peanut Butter Cookies (about 10 dozen)

1 cup margarine or butter	3 cups flour
1 cup smooth peanut butter	1 teaspoon baking powder
1 cup packed light brown sugar	1 ½ teaspoons baking soda
1 cup granulated sugar	½ teaspoon salt
2 eggs	

Cream margarine, peanut butter, both sugars, and eggs. Blend remaining ingredients in separate bowl. Add flour mixture to margarine mixture. Roll dough into balls (makes about 120). Place about 2 inches apart on a cookie sheet. Flatten slightly (1 ½ inch circle), crisscross style with a fork. Bake at 350° for 10 minutes. Remove from cookie sheet. Cool completely. Package in Ziploc freezer bags, 1 dozen to a bag.

Oatmeal Cookies (about 10 dozen)

2 ½ cups granulated sugar	2 ½ teaspoons baking powder
2 ½ cups packed brown sugar	1 ¼ teaspoons baking soda
1 ½ cups margarine or butter, softened	1 ¼ teaspoons salt
1 ½ cups shortening	2 ½ teaspoons vanilla or cinnamon
5 eggs	7 ½ cups quick cooking oats
5 cups all-purpose flour	

Heat oven to 350°. Mix all ingredients except oatmeal and flour. Stir in oats and flour. Drop dough by rounded teaspoonfuls about 2 inches apart onto greased cookie sheet. Bake about 10 minutes until light brown. Remove from cookie sheet. Cool completely. Package in Ziploc freezer bags, 1 dozen to a bag.