

**Recipes provided by [Bakers Brigade volunteers](#) for January 17, 2018 program, "Taking the Trail to Great Recreation and Improved Health" with Melissa Cook.**

### **Brownies**

3/4 cup shortening  
3 oz. baking chocolate  
1 ¼ cup flour  
¾ teaspoon baking powder  
1 teaspoon salt  
3 eggs  
1 ½ cup sugar  
1 ½ cup nuts  
3 tablespoons corn syrup  
1 ½ teaspoon vanilla.

Melt shortening and chocolate together. Cool. Mix flour, baking powder and salt. Beat eggs until light and add sugar, then chocolate mixture and blend. Add flour mixture, vanilla, nuts and syrup and mix well. Pour into a 9"x13" greased and floured pan. Bake at 350 degrees for 30-35 minutes.

### **Toll House Chocolate Chip Cookies**

2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup (2 sticks) butter, softened  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
1 teaspoon vanilla extract  
2 large eggs  
2 cups Nestlé Toll House Semi-Sweet Chocolate Morsels  
1 cup chopped nuts

Preheat oven to 375°F.

Combine flour, baking soda, and salt in small bowl. Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Makes five dozen.