



Luscious Chocolate Chip Cookies

Directions

This Luscious Chocolate Chip Cookies recipe, submitted by Michaela Rosenthal of Woodland Hills, CA, took third place in Coast Packing's 2nd Annual #LardLovers Recipe Contest last December. The month-long contest drew homegrown recipes — savory and sweet alike — from around the country, as well as feedback from the social media community.

Makes 24 cookies

Ingredients:

- 1 cup lard
- 1-1/2 cups light brown sugar
- 2 large fresh eggs
- 1 teaspoon pure vanilla
- 1 teaspoon pecan or walnut oil
- 2-1/2 cup all purpose flour
- 1 tablespoon baking powder
- 1 tablespoon cornstarch
- 1 teaspoon baking soda

- 1/2 teaspoon sea salt
- 1 (12 oz) bag mini semi-sweet chocolate chips

Directions:

1. In the bowl of an electric mixer, combine the lard, brown sugar, eggs, vanilla and nut oil.
2. When creamy, add in the flour, baking powder, cornstarch and salt.
3. When thoroughly combined, mix in the chocolate chips.
4. Remove from mixing bowl and using an ice cream or cookie scoop, make 24 dough balls.
5. Place then on a parchment lined baking sheet* and refrigerate cookies for a minimum of 2 hours.
6. Heat oven to 350 degrees F.
7. Bake cookies for 10 minutes then flatten slightly with the back of a spatula.
8. Continue to bake for an additional 5-7 minutes or until the edges turn golden brown and crispy (the center of the cookie will look slightly under baked which is normal).
9. Transfer to a wire rack to cool.

*Insulated cookie sheets work best with this recipe.