

Shortbread Chocolate Chip Cookies

- 2 cups butter, softened
- 2 cups powdered sugar
- 2 teaspoons vanilla
- ½ teaspoon salt
- 4 ½ cups flour
- 2 cups chocolate chips
- 1 cup chopped nuts (I use pecans)

Cream butter and sugar. Beat in vanilla and salt. Gradually stir in flour until well blended. Stir in chocolate chips and nuts. Dough will be very stiff.

Shape in 1” balls and place 2” apart on ungreased baking sheets. Flatten with a fork to 1 ½” rounds. Bake at 350 degrees about 15 minutes, or until they just begin to lightly brown around the edges. Remove to wire rack to cool.

If you want, while the cookies are still warm, you can sprinkle the tops with 3 tablespoons of powdered sugar through a strainer. (I have never done this.)

****Note – the butter MUST be softened considerably (although not melted). If the butter is too cold, the dough will be far too crumbly.**