

Double-Team Cherry-Nut Chippers

Bake: 10 minutes

Oven: 375°

Pan: Baking Sheet

Yield: About 50 Cookies

Ingredients:

1/2 cup shortening	1 12-ounce package (2 cups) semisweet chocolate pieces
1/2 cup butter or margarine	1 cup coarsley chopped pecans
1 1/2 cups packed brown sugar	1 cup snipped dried tart cherries, dried cranberries or raisins
2 eggs	
1 teaspoon vanilla	
1 1/2 cups all-purpose flour	
1 cup whole-wheat flour	
1/2 teaspoon baking soda	

In a mixing bowl, beat shortening and butter or margarine with an electric mixer for 30 seconds. Add the brown sugar and beat till fluffy. Add eggs and vanilla; beat well. Stir together the flours and baking soda. Add to the beaten mixture. Beat till combined. Stir in the chocolate pieces, pecans and dried cherries. Drop dough from a generously rounded tablespoon 2 inches apart on an ungreased cookie sheet.

Bake in a preheated 375° oven for about 10 minutes or till edges are lightly browned. Remove cookies to wire rack; cool. Makes about 50 cookies.

From [Dorothy's Cookies and Bars Cookbook](#)