

The Reese's Cookie

1 cup shortening or $\frac{3}{4}$ cup butter or
margarine; softened
1 cup sugar
 $\frac{1}{2}$ cup packed light brown sugar
1 teaspoon vanilla
2 eggs

2 cups unsifted all-purpose flour
1 teaspoon baking soda
1 cup Reese's Peanut Butter Chips
1 cup Hershey's semi-sweet or milk
chocolate chips

Cream shortening or butter or margarine, sugars and vanilla. Add eggs and beat well. Combine flour and baking soda, blend into creamed mixture. Stir in chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350°F for 10-12 minutes or until lightly browned. Cool slightly; remove from cookie sheet. About 5 dozen.

The Reese's Chewy Chocolate Cookie

$1\frac{1}{4}$ cups butter or margarine, softened
2 cups sugar
2 eggs
2 teaspoons vanilla
2 cups unsifted all-purpose flour

$\frac{3}{4}$ cup Hershey's cocoa
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
2 cups (12 ounce package) Reese's
peanut butter chips

Cream butter or margarine and sugar. Add eggs and vanilla; beat well. Combine flour, cocoa, baking soda and salt; gradually blend into creamed mixture. Stir in chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350°F for 8-9 minutes. (Do not overbake. Cookies will be soft; they will puff while baking and flatten while cooling.) Cool slightly; remove from cookie sheet. About $4\frac{1}{2}$ dozen.