



## Carole's Fantasy Cookies

- 2-1/4 cup flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter flavor shortening
- 1 cup brown sugar
- 1/2 cup granulated white sugar
- 2 teaspoons vanilla
- 2 large eggs
- 1 cup dark chocolate chips  
(about half the package)
- 1 cup vanilla chips  
(about half the package)
- 4 oz package dried blueberries  
(about 3/4 cup)



Mix flour, soda and salt in a bowl and set aside. Cream shortening and sugars until light and fluffy. Add vanilla and eggs and beat on medium speed until mixed well. Add 1/2 the flour mixture, and mix on low speed until fully incorporated. Don't over-mix. Add the rest of the flour and stir by hand until incorporated. Add the chips and blueberries and fold until well distributed. Using a 2-tablespoon scoop, scoop 12 cookies onto an insulated baking sheet. Bake at 350 degrees for 12-14 minutes until lightly browned and puffed. Remove from oven and allow to cool five minutes on baking sheet before transferring to a rack to finish cooling. Allow the baking sheet to cool a bit before scooping the next batch of cookies onto it. Yield about 42 cookies.

Copyright Carole Carter 2016  
From My Carolina Home