

Spiced Soft Chocolate Cookies

1 c. shortening	3 oz. unsweetened choco., milted
2 c. light brown sugar	2 eggs
1t. salt	2 $\frac{1}{2}$ c. sifted flour, all purpose
1 t. soda	1 c. sour milk
1 t. ground cinnamon	1 c. chopped nuts
$\frac{1}{4}$ t. ground cloves	

Cream shortening with brown sugar. Blend in salt, soda, cinnamon, cloves, & milted chocolate. Beat in eggs. Add flour alternately with milk, beating well after each addition. Stir in nuts. Chill dough 1 or more hours. Drop dough from a teaspoon onto lightly greased cookie sheet. Bake at 375 F. 15 to 18 minutes or until cookies have lightly (over)

browned around the edges. Cool before storing.
Makes about 3 dozen 3-inch cookies.

5 doz. - 2"