

## **FISH FRY PAN COOKIES**

**2-<sup>1</sup>/<sub>4</sub> CUPS UNSIFTED FLOUR**                      **<sup>3</sup>/<sub>4</sub> CUP SUGAR**  
**1 TEASPOON BAKING SODA**                      **<sup>3</sup>/<sub>4</sub> C. FIRMLY PACKED BROWN SUGAR**  
**1 TEASPOON SALT**                                      **1 CUP BUTTER-SOFTENED**  
**1 TEASPOON VANILLA EXTRACT**                      **2 EGGS**  
**1 – 12 OUNCE PKG. {2 CUPS} NESTLE TOLL HOUSE MORSELS,**  
**OR OTHER PREFERRED BRAND.**

**Preheat oven to 375F. In a small bowl, combine flour, baking soda and salt; set aside. In a large bowl-combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in chocolate morsels. Spread into greased pan provided by the Fish Fry Committee (or a 15x10x1 pan) Bake at 375 for 20-25 minutes.**

**DO NOT CUT COOKIES. Please let the Fish Fry workers select the appropriate size to cut.**