



## **Red, White, and Blue Chippers**

*Inspired All-American favorite cookie*

- 2-3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3/4 cup vegetable shortening
- 1/2 cup unsalted butter, soft
- 3/4 cup granulated sugar
- 3/4 cup light brown sugar, firmly packed
- 1 teaspoon vanilla extract
- 2 eggs
- 1 cup white chocolate chips
- 1 cup dried or infused blueberries, coarse chopped
- 1 cup dried cherries, coarse chopped
- 1 cup coarse chopped pecans

Preheat oven to 375 degrees F. Line several cookie sheets with nonstick silicone baking mats.

**Mix the Dry Ingredients:** In medium bowl, stir together flour, baking soda, and salt.

**Prepare the Cookie Dough:** In mixing bowl, cream vegetable shortening, butter and granulated sugar, and brown sugar; add vanilla and one at a time, beat in eggs, forming a soft dough. Stir in reserved dry ingredients. Then stir in chocolate chips, blueberries bits, cherry bits, and pecans.

**Shape and Bake the Cookies:** For each cookie. With a 3/4 to 1 Tablespoon cookie scoop, form dough into balls; place on prepared cookie sheets. Lightly pat the top of each cookie. Bake in preheated 375-degree F oven for about 10 to 12 minutes or light brown. Let cool about 10 minutes; remove to cooling rack to cool completely Yield: about 3 to 3-1/2 dozen

**Cook's Note:** When my friend Mary Ann shared this cookie at her sorority event, she said that everyone just loved the red, white, and blue "chippers." I told her that we would include them in our December program.

**About the Recipe:** Celebrate the holiday with this all-American cookie that's filled with a salute of red, white, and blue. The popular flavored brown and white sugar dough is overflowing with white chocolate, crunchy pecans, and bits of sweet dried cherry and blueberry bits.