

Mr. Parker's Chocolate Chip "Good Job" Cookie Recipe

The Tradition

When a child is discharged from Clarity Child Guidance Center, they get a HUGE chocolate chip cookie. Do you know why?

Arnold Parker, our former director of food services, saw how hard the kids worked each and every day to heal and get stronger. When they were ready to leave, Mr. Parker wanted to say GOOD JOB!

Everyone loved his cookies, so he thought "why not bake them one AS BIG AS THEIR HEAD?" Mr. Parker presented the first "Good Job" cookie himself and a tradition was born!

Every year, to celebrate the holidays, we share Mr. Parker's delicious cookie recipe with everyone!

Ingredients

1 cup shortening	2 cups oats, uncooked
2 eggs	1 teaspoon salt
1 teaspoon vanilla	1 teaspoon baking soda
2 cups firmly packed brown sugar	1 cup chocolate chips
2 cups flour	1 cup chopped nuts

Directions

- Cream shortening, eggs, vanilla and sugar.
- Add flour, oats, salt and soda and blend well.
- Fold in chips and nuts.
- Spoon 1 heaping tablespoonful of dough on ungreased pans; flatten slightly with fork.
- Bake in preheated 350-degree oven for 10 to 12 minutes or until done.
- Makes 2 dozen large cookies.