

Filled Cookies



Ingredients:

- 1 C shortening
- ½ C milk
- 1 ½ C sugar
- 3 eggs
- 1 tsp vanilla
- 4 C flour
- 12 oz chocolate chips
- 1 can sweetened condensed milk
- ½ C chopped nuts (optional)

Directions:

1. In a large mixing bowl, combine shortening, milk, sugar and eggs. Mix until combined.
2. Add vanilla.
3. Add flour to mixture, 1 cup at a time until mixed together.
4. Refrigerate dough for at least 2 hours or overnight.
5. For the filling, melt chocolate chips and milk and stir to combine. Add nuts if desired.
6. Divide dough in half.
7. On a floured surface, roll out one half dough into a rectangle and fill with chocolate mixture. Roll into a "jelly roll" shape. Repeat with other half of dough.
8. Bake at 350 degrees for 30-40 minutes.