1. Preheat oven to 375.
2. In a bowl (stand mixer) beat shortening and butter on medium to high speed for 30 seconds. Add both sugars, soda and salt. Beat until combined. Beat in eggs and vanilla.
3. Add flour slowly and mix until combined. Add chocolate chips and nuts and continue mixing just until the chips and nuts are evenly distributed.
4. Line cookie sheets with parchment, or use Silpats. Drop dough by rounded teaspoons two inches apart on cookie sheets. Bake for 10 minutes. Cool cookies on a wire rack.

1/2 cup shortening
1/2 cup unsalted butter
1 cup packed brown sugar, golden brown, not dark
1/2 cup granulated sugar
1 1/2 teaspoons baking soda
1/2 teaspoon salt
2 whole eggs
1 teaspoon vanilla
2 1/2 cups all-purpose flour
1 1/2 cups semisweet chocolate chips
1 cup walnuts, chopped

Blog: Carolyn T's Blog:
http://tastingspoons.com

Per Serving (excluding unknown items): 103 Calories; 
6g Fat (49.4% calories from fat); 1g Protein; 12g Carbohydrate; trace Dietary Fiber; 11mg Cholesterol; 33mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.