

# Nestle Toll House Chocolate Chip Cookies

## Ingredients:

- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter or margarine, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 ½ cups semi-sweet chocolate chips
- 1 cup chopped nuts (optional)

## Directions:

1. Preheat oven to 375 degrees F.
2. Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels (and nuts). Drop by rounded tablespoon onto ungreased baking sheets.
3. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Makes: 4-5 dozen cookies (depending on size)

Recipe from: *Cooking with Karen*; Originally from: *Nestle*