

# Original Nestle(R) Toll House Chocolate Chip Cookies

Nestle Toll House

"This famous classic American cookie is a treat no matter what the age or occasion. Enjoy it with a glass of cold milk."

## Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 3/4 cup granulated sugar
  
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups NESTLE(R) TOLL HOUSE(R) Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts

## 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.