

Recipe

from the kitchen

PAN COOKIE SUNDAE TREAT

2¼ cups all-purpose flour
1 measuring teaspoon baking
soda
1 measuring teaspoon salt
1 cup butter, softened
¾ cup sugar
¾ cup firmly packed brown
sugar
1 measuring teaspoon vanilla
extract

2 eggs
One 12-oz. pkg. (2 cups) Nestlé®
Toll House® semi-sweet
chocolate morsels
1 cup chopped nuts

Ice cream
One 22 oz. container Nestlé®
Quik® Syrup

Preheat oven to 375°F. In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture. Stir in Nestlé® Toll House® semi-sweet chocolate morsels and nuts. Spread into greased 15½-inch x 10½-inch x 1-inch baking pan. Bake at 375°F for 20-25 minutes. Cool; cut into 2 inch squares (makes thirty five squares).

Top with your favorite ice cream and Nestlé® Quik® Syrup. Serve garnished with strawberries, if desired.

December
Paprika
Rasim
Sorel
Sage