## Recipe\_

## DOUBLE CHOCOLATE MINT CHIP COOKIES

One 10-oz. pkg. (1½ c.) Nestlés Toll Houses Mint-Chocolate Morsels, divided 1¼ c. all-purpose flour ¾ tsp. baking soda

1/2 tsp. salt

/2 c. butter, softened /2 c. firmly packed brown sugar /4 c. sugar /2 tsp. vanilla extract I egg /2 c. chopped nuts

Preheat oven to 375°F. Melt over hot (not boiling) water, ¾ c. mint-chocolate morsels; stir until smooth. Remove from heat; cool. In bowl, combine flour, baking soda and salt; set aside. In bowl, combine butter, brown sugar, sugar and vanilla extract; beat until creamy. Add melted morsels and egg; beat well. Gradually blend in flour mixture. Stir in remaining ¾ c. mint-chocolate morsels and nuts. Drop by rounded tbsp. onto ungreased cookie sheets.

BAKE at: 375°F. TIME: 8-9 mins. Allow to stand 2-3 mins. before removing from cookie sheets: cool. MAKES: about 11/2 dz. 2" cookies.

