

Recipe: **ORIGINAL NESTLÉ® TOLL HOUSE® CHOCOLATE CHIP COOKIES**

From: $2\frac{1}{4}$ cups all-purpose flour $\frac{3}{4}$ cup sugar *Makes:* One 12-oz. pkg. (2 cups)
1 teaspoon baking soda $\frac{3}{4}$ cup firmly packed brown sugar NESTLÉ TOLL HOUSE
1 teaspoon salt 1 teaspoon vanilla extract Semi-Sweet Chocolate Morsels
1 cup (2 sticks) butter, softened 2 eggs 1 cup chopped nuts

Preheat oven to 375°F. In small bowl, combine flour, baking soda and salt; set aside. In large mixer 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. Drop by rounded measuring tablespoonfuls onto ungreased cookie sheets. Bake at 375°F. 9-11 minutes. Makes: about 5 dozen $2\frac{1}{4}$ inch cookies.

PAN COOKIE VARIATION: Prepare dough as directed. Spread into greased $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch baking pan. Bake: at 375°F. 20-25 minutes. Cool: cut into thirty-five 2-inch squares.

REFRIGERATOR VARIATION: Prepare dough as directed. Divide in half; wrap both halves separately in waxed paper. Chill 1 hour or until firm. On waxed paper, shape each dough half into 15-inch log. Roll up in waxed paper; chill 30 minutes. *Preheat oven to 375°F. Cut each log into thirty $\frac{1}{2}$ -inch slices. Place on ungreased cookie sheets. Bake 8-10 minutes. Makes: 5 dozen $2\frac{1}{4}$ -inch cookies.

*May be stored up to one week in refrigerator or frozen up to 8 weeks.

