

Holiday

NESTLÉ TOLL HOUSE SWIRLED™ HOLIDAY CHOCOLATE CHIP COOKIES

- 1 cup (6 oz.) NESTLÉ TOLL HOUSE SWIRLED™ Holiday Morsels
- 1 cup (6 oz.) NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Morsels
- 2 1/4 cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 tsp. vanilla extract
- 2 large eggs
- 1 cup chopped nuts*

PREHEAT oven to 350°F.

COMBINE Swirled and semi-sweet morsels in small bowl; set aside. 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 1 1/4 cups morsels and nuts. Drop dough by rounded tablespoons onto ungreased baking sheets. Top dollops with remaining morsels.

BAKE for 11 to 13 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

FOR HIGH ALTITUDE BAKING (5,200 feet): Increase flour to 2 1/2 cups. Add 2 teaspoons water with flour and reduce both granulated sugar and brown sugar to 2/3 cup each. Bake drop cookies for 10 to 12 minutes.

SWIRLED™ HOLIDAY SNOWBALL COOKIES

- 1 1/2 cups (3 sticks) butter, softened
- 3/4 cup powdered sugar
- 1 Tbsp. vanilla extract
- 1/2 tsp. salt
- 3 cups all-purpose flour
- 1 2/3 cups (10-oz. pkg.) NESTLÉ TOLL HOUSE SWIRLED™ Holiday Morsels
- 1/2 cup finely chopped nuts
- Powdered sugar

PREHEAT oven to 375°F.

BEAT butter, sugar, vanilla extract and salt in large mixer bowl until creamy. Gradually beat in flour. Stir in morsels and nuts. Shape level tablespoons of dough into 1 1/4-inch balls. Place on ungreased baking sheets.

BAKE for 10 to 12 minutes or until cookies are set and lightly browned. Remove from oven. Sift powdered sugar over hot cookies on baking sheets. Cool on baking sheets for 10 minutes; remove to wire racks to cool completely. Sprinkle with additional powdered sugar, if desired. Store in airtight containers. Makes about 4 1/2 dozen cookies

Nutrition Facts

Serving Size 1 tbsp (14 g)
Servings Per Container about 20

Amount Per Serving	
Calories 70 Calories from Fat 35	
	% Daily Value*
Total Fat 4g	6%
Saturated Fat 3.5g	17%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 9g	3%
Sugars 9g	
Protein <1g	

INGREDIENTS: SUGAR, PARTIALLY HYDROGENATED PALM KERNEL AND PALM OILS, MILK, NONFAT MILK, AND LESS THAN 1% OF SOY LECITHIN, ARTIFICIAL FLAVOR, RED 40 LAKE, YELLOW 5 LAKE, BLUE 1 LAKE. MADE ON EQUIPMENT THAT ALSO PROCESSES PEANUTS.

*Adds a trivial amount of trans fat.

DISTRIBUTED BY: NESTLÉ USA, INC., SOLON, OH 44139 USA

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