



NESTLÉ® TOLL HOUSE® Chocolate Chip Cookies

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

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

PREHEAT oven to 375°F.

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.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Makes about 5 dozen cookies

PAN COOKIE VARIATION: Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. **Makes 4 dozen bars**

FOR HIGH ALTITUDE BAKING (5,200 feet): Increase flour to 2 1/2 cups. Add 2 tsp. water with flour and reduce both granulated sugar and brown sugar to 2/3 cup each. Bake drop cookies for 8 to 10 minutes and pan cookie for 17 to 19 minutes.

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Contributed by Regina Johnson