

ORIGINAL NESTLÉ® TOLL HOUSE® CHOCOLATE CHIP COOKIES

This famous classic American cookie is a treat no matter what the age or occasion. Enjoy it with a glass of cold milk.



PREP TIME
15 MINUTES

COOKING TIME
9 MINUTES

SKILL LEVEL
EASY

MAKES
5
DOZEN COOKIES

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts

IN THIS RECIPE



NESTLÉ® TOLL HOUSE®
SEMI-SWEET
CHOCOLATE MORSELS

INSTRUCTIONS

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.

PAN COOKIE VARIATION: Preheat oven to 350° F. 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.

SLICE AND BAKE COOKIE VARIATION:

PREPARE dough as above. Divide in half; wrap in waxed paper. Refrigerate for 1 hour or until firm. Shape each half into 15-inch log; wrap in wax paper. Refrigerate for 30 minutes.* Preheat oven to 375° F. Cut into 1/2-inch-thick slices; place on ungreased baking sheets. Bake for 8 to 10 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.

* May be stored in refrigerator for up to 1 week or in freezer for up to 8 weeks.

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 8 to 10 minutes and pan cookie for 17 to 19 minutes.

NUTRITIONAL INFORMATION

SERVING SIZE	1	CALORIES PER SERVING	110	CALORIES FROM FAT	60
% DAILY VALUE *					
Total Fat 7g	10%	Vitamin A	2%		
Saturated Fat 3.5g	17%	Vitamin C	0%		
Cholesterol 15mg	5%	Calcium	0%		
Sodium 85mg	4%	Iron	2%		
Carbohydrates 14g	5%	Sugars 10g			
Dietary Fiber 1g	3%	Protein 2g			

* Percentage Daily Values are based on a 2000 calorie diet.