

# Original NESTLÉ® TOLL HOUSE® Cookies

Source: Printed clipping (NESTLÉ® Toll House® recipe)

Yield: Makes about 100 (2-inch) cookies

Bake: 375°F for 8–10 minutes

## Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 3/4 cup sugar
- 3/4 cup firmly packed brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- One 12-ounce package (2 cups) NESTLÉ® TOLL HOUSE® Morsels
- 1 cup chopped nuts (optional)

## Instructions

- 1 Preheat oven to 375°F.
- 2 In a small bowl, combine flour, baking soda, and salt. Set aside.
- 3 In a large bowl, cream butter, sugar, brown sugar, and vanilla extract until creamy.
- 4 Beat in eggs, one at a time.
- 5 Gradually add flour mixture; mix well.
- 6 Stir in morsels and nuts (if using).
- 7 Drop by rounded tablespoon onto ungreased cookie sheets.
- 8 Bake 8–10 minutes.

# Butter Cookies (for press)

Source: Handwritten note

Bake: 425°F for 5–7 minutes

Cookie sheet: ungreased

## Ingredients

- 1 cup soft butter
- 1/2 cup sugar
- 1 egg
- 3 teaspoons flavoring (vanilla, almond, or lemon)
- 3 cups flour, sifted
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

## Instructions

- 1 Mix together thoroughly: butter, sugar, and egg.
- 2 Add flavoring, then add sifted flour, baking powder, and salt; mix to combine.
- 3 Press onto ungreased baking sheet.
- 4 Bake 425°F for 5–7 minutes.

## Notes

*Notes from original: "You can add coloring with the flavoring. You may use butter not margarine — or at least 3/4 butter."*

# Cinnamon Crisps

Source: Recipe card (From the kitchen of Mom)

Yield: 4 dozen

Prep time: 8–10 minutes

Bake: 350°F for 8–10 minutes

## Ingredients

- 1/2 cup butter or margarine
- 1 cup brown sugar
- 1 egg
- 1 tablespoon shredded orange peel
- 1 1/2 cups sifted flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup bran flakes
- 1/4 cup chopped pecans

## Instructions

- 1 Cream butter (or margarine) and brown sugar.
- 2 Beat in egg and orange peel.
- 3 Sift together flour, baking powder, cinnamon, and salt; add and blend.
- 4 Stir in bran flakes and pecans.
- 5 Chill 1 hour.
- 6 Shape into two long 1 1/2-inch rolls; wrap in waxed paper and chill well.
- 7 Slice 1/8–1/4 inch thick.
- 8 Place on greased cookie sheet; bake 350°F for 8–10 minutes.

# Chocolate Cookies (for press)

Source: Recipe card (From the kitchen of Mom)

Yield: 6 dozen

Bake: 400°F for 10–12 minutes

## Ingredients

- 1 cup shortening
- 1 cup sugar
- 3 squares unsweetened chocolate
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla
- 2 1/2 cups flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda

## Instructions

- 1 Cream shortening and sugar.
- 2 Melt unsweetened chocolate; add to creamed mixture.
- 3 Add egg, milk, and vanilla.
- 4 Sift together flour, salt, and baking soda; add to mixture.
- 5 Use a cookie press to form cookies on cookie sheets.
- 6 Bake 400°F for 10–12 minutes.

# Shortening Cookies (ladies favorite)

Source: Handwritten note

Bake: 375°F for 10–15 minutes (greased baking sheet)

## Ingredients

- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 1/2 teaspoon vanilla
- 3 cups flour
- 1/4 teaspoon salt
- 3 teaspoons baking powder
- 1/2 cup milk

## Instructions

- 1 Cream shortening and sugar; add egg and vanilla.
- 2 Sift together flour, salt, and baking powder; add alternately with milk.
- 3 Roll 1/8 inch thick on a floured surface (use flour on top of dough and on rolling pin to prevent sticking).
- 4 Cut out shapes.
- 5 Bake on a greased baking sheet at 375°F for 10–15 minutes.

# Caramel Frosting

Source: Handwritten note

## Ingredients

- 2 tablespoons butter or margarine
- 1/3 cup brown sugar
- 1 tablespoon water
- 1 teaspoon vanilla
- 1 cup sifted confectioners' sugar

## Instructions

- 1 Combine butter (or margarine) and brown sugar in a saucepan. Bring to a boil; remove from heat.
- 2 Add water and vanilla.
- 3 Stir in sifted confectioners' sugar.
- 4 Spread immediately on baked layer.

# **BEST Sugar Cookies (hot rolled)**

Source: Handwritten note

Yield: 5–6 dozen

Bake: 350°F for 10 minutes (greased baking sheet)

## **Ingredients**

- 1 cup shortening
- 1 cup sugar
- 1 cup salad oil
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon salt
- 5 cups flour
- 2 teaspoons baking soda
- 2 teaspoons cream of tartar

## **Instructions**

- 1 Cream shortening and sugar.
- 2 Add salad oil; beat into above.
- 3 Add eggs and vanilla.
- 4 Sift together flour, salt, baking soda, and cream of tartar; blend into above.
- 5 Roll dough into walnut-size balls; roll balls in sugar.
- 6 Place on greased baking sheet and flatten balls with the bottom of a glass dipped in sugar.
- 7 Bake at 350°F for about 10 minutes.

# Caramel Frosted Bars

Source: Recipe card (From the kitchen of Mom)

Yield: 2 dozen

Bake: 375°F for 20–25 minutes

## Ingredients

- 6 tablespoons butter or margarine
- 3/4 cup sugar
- 1 egg
- 3/4 teaspoon vanilla
- 1 1/4 cups flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup chopped almonds
- Caramel Frosting (see separate recipe)

## Instructions

- 1 Cream butter (or margarine) and sugar in mixer.
- 2 Beat in egg and vanilla.
- 3 Sift together flour, baking soda, and salt; add to mixture.
- 4 Stir in chopped almonds.
- 5 Spread in greased 9×9-inch pan.
- 6 Bake at 375°F for 20–25 minutes.
- 7 Cool slightly; spread with Caramel Frosting.