



# Original Nestle(R) Toll House Chocolate Chip Cookies



Prep  
15 m

Cook  
9 m

Ready In  
39 m

allrecipes



The Fresh Market  
3722 Henderson Blvd  
TAMPA, FL 33609

Recipe By: NESTLE(R) TOLL HOUSE(R)

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

## Ingredients

2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup butter, softened  
3/4 cup granulated sugar

3/4 cup packed brown sugar  
1 teaspoon vanilla extract  
2 large eggs  
2 cups NESTLE(R) TOLL HOUSE(R) Semi-Sweet  
Chocolate Morsels  
1 cup chopped nuts

## Directions

- 1 Preheat oven to 375 degrees F.
- 2 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.
- 3 Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.



**Eggs Large Brown**  
1 ea For \$3.49 -  
expires in 9 hours

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