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@nestlefoodie's Toll House Chocolate Chip Cookies (Better than the original! Shhh...don't tell!)

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@nestlefoodie's Toll House Chocolate Chip Cookies

Recipe from Chris Garboski, adapted from the Original Nestle Toll House Chocolate Chip Cookie Recipe

Makes 60 cookies

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 cup (1 stick) butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups (12-ounce package) Nestle Toll House Semi-Sweet Chocolate Chips

↙ can replace with
1 cup dried
cranberries
and
1 cup white
chocolate
chips.

1. Preheat the oven to 375 degrees Fahrenheit.
 2. In a small bowl, combine the flour, baking soda, and salt. In a separate large mixer bowl, beat together the butter, granulated sugar, brown sugar, and vanilla extract until the dough is creamy. Add the eggs, one at a time, beating the dough well after each addition. Gradually beat in the flour mixture. Stir in the chocolate chips. Scoop out rounded tablespoons of dough and place 2 inches apart on ungreased baking sheets.
 3. Bake for 8 to 10 minutes, or until golden brown. Cool on the baking sheets for 2 minutes and then remove the cookies to wire racks to cool completely.
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