

Toll House Chocolate Chip Cookie Recipe

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.) Nestle Toll House Semi-Sweet Chocolate Morsels
1 cup chopped nuts

Instructions:

Preheat oven to 375° F.

Combine flour, baking soda and salt. In separate bowl, mix butter, granulated sugar, brown sugar and vanilla extract until creamy using electric mixer.

Add eggs, one at a time, beating well each time. Add flour mixture gradually, then add morsels and nuts. Drop rounded tablespoons onto ungreased baking sheets.

Bake 9 – 11 minutes or until golden brown. Cool on pans for 2 minutes, then place on wire racks to cool completely.

For high altitude (above 5,200 feet): Increase flour to 2 1/2 cups. Add 2 teaspoons water with flour. Reduce granulated sugar to 2/3 cup and brown sugar to 2/3 cup. Bake 8 – 10 minutes.