

ORIGINAL NESTLÉ TOLL HOUSE CHOCOLATE CHIP COOKIES

2 ¼ cups all-purpose flour

1 tsp baking soda

1 tsp salt

1 cup (2 sticks) butter, softened

¾ cup granulated sugar

¾ cup packed brown sugar

1 tsp vanilla extract

2 large eggs

2 cups (12 oz) NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Morsels

1 cup chopped nuts (optional)

Preheat oven to 375°F.

In a small bowl, combine flour, baking soda, and salt.

In a large mixing bowl, beat butter, granulated sugar, brown sugar and vanilla until creamy.

Add eggs, one at a time, beat well after each addition.

Beat in flour mixture gradually

Stir in morsels and nuts

Drop onto ungreased baking sheets by rounded tablespoon

Bake for 9 - 11 minutes or until golden brown. Cool on backing sheets for 2 minutes; remove to wire racks to cool completely.

Makes about 5 dozen cookies.