



# ORIGINAL NESTLÉ® TOLL HOUSE® CHOCOLATE CHIP COOKIES

## 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
- 1 cup chopped nuts (Optional, if omitting add 1-2 tbsp of all purpose flour)
- 2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels

## METHOD

1. Pre-heat oven to 180 degrees (160 degrees fan-forced)
2. Combine flour, baking soda and salt in a bowl.
3. Beat butter sugar and vanilla together in a large bowl until creamy. Add eggs, one at a time, beating well after each addition.
4. Gradually add flour mix to the wet mix.
5. Stir in chocolate chips and nuts (if using).
6. Drop rounded tablespoons of mix onto baking sheet
7. Bake for 9-11 minutes, or until golden brown
8. Cool on baking sheets for 2 minutes, then move to wire racks to cool completely.