

Original Nestlé Toll House Chocolate Chip Cookies

Preparation - 15 min Cooking – 9-11 min

Yield – 24 cookies

INGREDIENTS

18 T all purpose flour

1/6 T baking soda

.17 T salt

24 tsp butter, softened

18 t granulated sugar

3/8 cup packed brown sugar

1/6 T vanilla extract

¼ c large egg

16 T NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels

Directions:

Preheat oven to 375° F.

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 egg and beat well until thoroughly combined. Gradually beat in flour mixture. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets.

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

Following preparation of this recipe, complete the
Toll House Cookie Lab Reflection