

ORIGINAL NESTLÉ TOLL HOUSE CHOCOLATE CHIP COOKIES

Preparation - 15 min | Cooking - 9 min | Yields – 24 cookies

Ingredients:

- 1 c 2 T AP flour
- ½ t baking soda
- ½ t salt
- ½ c butter, softened
- ¼ c 2 T granulated sugar
- ¼ c 2 T cup packed brown sugar
- ½ t vanilla extract
- 1 large egg
- 1 c 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 eggs, one at a time, beating well after each addition. 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.

Recipe found at VeryBestBaking.com: <http://www.verybestbaking.com/recipes/detail.aspx?ID=18476>