

Original Nestle Toll House Chocolate Chip Cookies



- 2 1/4 cups all-purpose flour
 - 1 teaspoon baking soda
 - 1 teaspoon salt
 - 1 cup (2 sticks) butter
 - 3/4 cup granulated sugar
 - 3/4 cup packed brown sugar
 - 1 teaspoon vanilla extract
 - 2 large eggs
 - 2 cups (12-oz. pkg.) **NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels**
 - 1 cup chopped nuts (optional)
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PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl, set aside.

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 and nuts.

Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 8 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Tip: I had a girlfriend in high school that used ½ butter and ½ Crisco shortening so she could roll chilled dough into balls and bake neat round cookies.

Source: <https://www.verybestbaking.com/recipes/18476/original-nestle-toll-house-chocolate-chip-cookies/>