



**The real, the original, the authentic
Nestle Toll House Chocolate Chip
Cookie Recipe:**

2 1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks, 1/2 pound) butter,
softened

3/4 cup granulated [white] sugar

3/4 cup packed brown sugar

1 teaspoon vanilla extract

2 eggs

2 cups (12-ounce package) NESTLE
TOLL HOUSE Semi-Sweet Chocolate
Morsels

1 cup chopped nuts

thanks for checking out my

site // sorry this isn't real //

it's the best i could do //

enjoy //

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla in large mixer bowl. 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 in preheated 375-degree [Fahrenheit] oven for 9 to 11 minutes or until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely.

