

Original Nestle Toll House Chocolate Chip Cookies Recipe - HTML

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<!DOCTYPE HTML PUBLIC "-//W3C//DTD HTML 4.01 Transitional//EN">
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<html>
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<head>
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  <title>Original Nestle Toll House Cookie Recipe</title>
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</head>
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<font face="Arial"><body bgcolor="#FFFFFF" text="#000000">
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```
<h2>Original Nestle Toll House Chocolate Chip Cookies</h2>
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```
<p><b>Ruth Wakefield<br>
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<a
```

```
href="http://www.verybestbaking.com/brands/tollhouse_history.asp">http://www.verybestbakin  
g.com/brands/tollhouse_history.asp</a></b></p>
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```
<p>Preparation time: 10 minutes<br>
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Cook time: 11 minutes</p>
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<p><b>Nutritional Information</b></p>
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  <p>108 calories<br>
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```
  6g fat<br>
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```
  1g protein<br>
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```
  13g carbohydrates<br>
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```
  15mg cholesterol<br>
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```
  94mg sodium<br>
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  0g fiber</p>
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<p><i>Note: Mom recommends increasing the cooking time to 20 minutes or until the  
cookies resemble igneous rocks.</i></p>
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<p><b>Ingredients</b></p>
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  <p>2 1/4; cup all-purpose flour</p>
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  <p>1 teaspoon baking soda</p>
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```
  <p>1 teaspoon salt</p>
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```
  <p>1 cup (2 sticks) butter, softened</p>
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  <p>3/4 cup granulated sugar</p>
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```
  <p>3/4 cup packed brown sugar</p>
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```
  <p>1 teaspoon vanilla extract</p>
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  <p>2 eggs</p>
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  <p>2 cups (12 ounces) Nestle Toll House Semi-Sweet Chocolate Morsels</p>
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  <p>1 cup chopped nuts</p>
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<p></p>
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<p>Directions</p>

<p>Preheat oven to 375 degrees</p>

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<p>Combine flour, baking soda, and salt in a small bowl. Beat butter, granulated sugar, brown sugar, and vanilla extract in a large mixing 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 increased baking sheets.</p>

<p></p>

<p>Bake for 9 to 11 minutes or until golden brown. Let stand for two minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.</p>

<p></p>

<p>Pan Cookie Variation</p>

<p>Grease a 15 by 10 inch jelly roll pan. Prepare dough as above. Spread into prepared pan, Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen bars.</p>

<p></p>

<p>For High Altitude Baking</p>

<p>Increase flour to 2-1/2 cups. Add 2 teaspoons water with flour and reduce both granulated and brown sugar to 2/3 cup each. Bake drop cookies for 8 to 10 minutes and pan cookie for 17 to 19 minutes.</p>

</body>

</html>