

Original Nestle Toll House Chocolate Chip Cookies Recipe – XML

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<?xml version="1.0"?>
<recipe>
  <title>Original Nestle Toll House Cookies</title>
  <background>
    <author>Ruth Wakefield</author>
    <history>http://www.verybestbaking.com/brands/tollhouse\_history.asp</history>
  </background>
  <recipe_info>
    <prep_time>10 minutes </prep_time>
    <cook_time>11 minutes</cook_time>
  </recipe_info>
  <nutritional_info>
    <calories>108</calories>
    <fat>6g</fat>
    <protein>1g</protein>
    <carbohydrates>13g</carbohydrates>
    <cholesterol>15 mg</cholesterol>
    <sodium>94 mg</sodium>
    <fiber> 0 g</fiber>
  </nutritional_info>
  <comments> Mom recommends increasing the cooking time to 20 minutes or until the
  cookies resemble igneous rocks.</comments>
  <ingredients>
    <item quantity="1" unit="cup">butter</item>
    <item quantity="3/4" unit="cup">brown sugar</item>
    <item quantity="3/4" unit="cup"> granulated sugar</item>
    <item quantity="1" unit="tsp"> vanilla</item>
    <item quantity="2 1/4" unit="cup"> all-purpose flour</item>
    <item quantity="1" unit="tsp">baking soda</item>
    <item quantity="1" unit="tsp">salt</item>
    <item quantity="2" unit="whole"> eggs</item>
    <item quantity="1" unit="cup">chopped nuts</item>
    <item quantity="1" unit="12-oz pkg."> Nestle Toll house Semi-Sweet Chocolate
    Morsels</item>
  </ingredients>
  <directions>
    <directions_standard>
      <step>Preheat oven to 375 degrees. </step>
      <step>Combine flour, baking soda and salt in a small bowl.</step>
      <step>Beat butter, granulated sugar, brown sugar, and vanilla extract in a large
      mixing bowl.</step>
      <step>Add eggs one at a time, beating well after each addition.</step>
      <step>Gradually beat in the flour mixture. </step>
    </directions_standard>
  </directions>
</recipe>
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<step>Stir in morsels and nuts. </step>

<step>Bake for 9 to 11 minu

<step>Let stand for two minutes; remove to wire racks to cool completely. </step>

<step>Makes about 5 dozen cookies.</step>

<directions_variation>

<variation_name>Pan</variation_name>

15 by 10 inch jelly roll pan.</step>

<step>Bake for 20 to 25 minutes or until golden brown.</step>

<step>Cool in pan or wire rack.</step>

</directions_vari

<directions_variation>

<variation_name>High-

<step>Increase flour to 2 1/2 cups.</step>

<step>Reduce both granulated and brown sugar to 2/3 cup each.</step>

<step>Bake drop cookies for 8 to 10 minutes.</step>

<step>Bake pan cookie for 17 to 19 minutes.</step>

</recipe>