



Cookies

Original NESTLÉ® TOLL HOUSE® Chocolate Chip Cookies

Level	Easy	• Learn how to make the chocolate chip cookie that started it all! Our original NESTLÉ® TOLL HOUSE® chocolate chip cookie recipe is perfect for all occasions!
Prep	15 min	
Cook	9 min	
Servings	5 dozen cookies	

Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts (Optional. If omitting, add 1 to 2 Tbsp. of all-purpose flour.)

Make It

Step 1

Preheat oven to 375° F.

Step 2

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 and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

Step 3

Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Tips

Shop Ingredients

Pan Cookie Variation:

Preheat oven to 350° F. Grease 15 x 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.

Slice and Bake Cookie Variation:

Prepare dough as above. Divide in half; wrap in waxed paper. Refrigerate for 1 hour or until firm. Shape each half into 15-inch log; wrap in wax paper. Refrigerate for 30 minutes.* Preheat oven to 375° F. Cut into 1/2-inch-thick slices; place on ungreased baking sheets. Bake for 8 to 10 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies. * May be stored in refrigerator for up to 1 week or in freezer for up to 8 weeks.

For High Altitude Baking (5,200 feet):

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

