



Original Nestle "Toll House" Chocolate Chip Cookies

This recipe originally specified using butter. Use real margarine to have a softer more chewy cookie.

Combine in a small bowl and set aside:

2 1/4 Cup All-Purpose Flour

1 Teaspoon Baking Soda

1 Teaspoon Salt

Cream well:

1 Cup (2 sticks) Margarine, softened

3/4 Cup Granulated Sugar

3/4 Cup Packed Brown Sugar

1 Teaspoon Vanilla Extract

Add, one at a time, beating well after each addition:

2 Eggs

Gradually beat the dry ingredients into the creamed mixture. Add 1/2 cup at a time.

Do not over beat, or the cookies will be tough.

Stir in:

2 cups (12-ounce package) Nestle Toll House Semi-Sweet Chocolate Morsels

Optional ingredient:

1 Cup Chopped Nuts

Drop rounded tablespoon size scoops of dough (3-bite scoop) onto ungreased baking sheet.

Bake in preheated 375 degree F. oven for 9 to 11 minutes or until golden brown. Let stand for 2 minutes; move cookies to wire racks to cool completely.

Makes about 5 dozen cookies

Note: There are instructions on the Nestle Chocolate Chips package for high altitude baking.