

NESTLE'S TOLL HOUSE COOKIES

- Yield 36 approx.
- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- ¾ cup white sugar
- ¾ cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups semisweet chocolate chips (such as Nestlé Toll House)

Directions

1. Preheat the oven to 375 degrees F (190 degrees C).
2. Combine flour, baking soda and salt in a small bowl.
3. Beat butter, white sugar, brown sugar and vanilla in a large mixing bowl until creamy.
4. Add eggs, one at a time, beating well after each addition.
5. Gradually beat in flour mixture.
6. Stir in chocolate morsels.
7. Drop by rounded tablespoon onto ungreased baking sheets.
8. Bake in the preheated oven until golden brown, 9 to 11 minutes, switching racks halfway through.
9. Cool on the baking sheets for 2 minutes, then transfer to wire racks to cool completely.