

Toll House Chocolate Chip Cookies

60 cookies

Ingredient	US	Non-US
all-purpose flour	2 ¼ cups	
baking soda	1 teaspoon	
salt	1 teaspoon	
butter, softened	1 cup (2 sticks)	
granulated sugar	¾ cup	
brown sugar, packed	¾ cup	
vanilla extract	1 teaspoon	
eggs, large	2	2
Nestle toll house Semi-Sweet Chocolate Morsels	2 cups (12-oz package)	

Instructions:

1. Preheat oven to 375 degrees F.
2. Combine flour, baking soda and salt in a small bowl.
3. Beat butter, granulated sugar, brown sugar and vanilla extract in a large mixer bowl until creamy. Add the eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels.
4. Drop by rounded tablespoons onto ungreased baking sheets.
5. Bake 9 to 11 minutes or until golden brown. Cool on the baking sheets for 2 minutes; remove to wire rack to cool completely.