

# NESTLE TOLL HOUSE CHOCOLATE CHIP COOKIES

*In a small bowl, combine (stir) together:*

- 1 cup and 2 tablespoons all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt

◦ PUT THIS BOWL TO THE SIDE!

*In the large bowl, beat with the hand electric mixer until creamy:*

- ½ cup (1 sticks) butter, **softened (not melted)**
- ¼ cup and 2 tablespoons granulated white sugar
- ¼ cup and 2 tablespoons packed brown sugar
- ½ teaspoon vanilla extract

Add 1 egg to the butter and sugar mixture, and then beat well again.

Gradually beat in flour mixture.

**STIR** in 1 cup chocolate chips! Do not use mixer for this!

Put cookie batter into a ziploc bag. Label it and refrigerate it.

## NEXT CLASS:

Drop by rounded tablespoon onto ungreased baking sheets.

**BAKE** for 9 to 11 minutes or until golden brown at 375 degrees F. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

**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.

## **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.