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Nestle Toll House Chocolate CHip Cookie REcipe



***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-oz. pkg.)**[**NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels**](https://www.verybestbaking.com/products/4031/tollhouse/nestle-toll-house-semi-sweet-chocolate-morsels/?fromRecipeId=18476)
* **1 cup chopped nuts (optiona**

***INSTRUCTIONS***

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