



Original Nestlé Toll House Chocolate Chip Cookies

Learn how to make the chocolate chip cookie that started it all! Our original Nestlé Toll House chocolate chip cookie recipe is perfect for all occasions!

Prep: 15 mins | Cook: 9 mins

Total: 24 mins

Serves: 5 dozen cookies

Difficulty: Easy

Directions

Step 1: Preheat oven to 375°F.

Step 2: Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in a 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.

Step 3: Bake for 9 to 11 min or until golden brown. Cool on baking sheets for 2 min; remove to wire racks to cool completely.

Ingredients

- 2 1/4 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 2 cups (12-oz. package) Nestlé Toll House Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts (Optional. If omitting, add 1 to 2 tbsp. of all-purpose flour.)