

Chocolate Chip Cookies

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 pure vanilla extract
- 2 large eggs
- 2 cups semi-sweet chocolate chips
- 1 cup chopped nuts

Instructions

Oven Temperature: 375 degrees

Rating: Excellent

Preheat oven. Combine flour, baking soda and salt in small bowl. In a larger mixing bowl, beat butter, granulated sugar, brown sugar and vanilla until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chips and nuts. Drop by rounded tablespoon onto an ungreased baking sheet.

Bake 9-11 minutes or until golden brown. Cool on baking sheet for 2 minutes. Remove to wire racks to cool completely. Store in air-tight container or freeze.

Serves: approximately 4 dozen

Summary

Yield: 4

Source: Priscilla (from Nestle Toll House)

Prep Time: 20 minutes

Category: Cookies & Bars