

Toll House Chocolate Chip Cookies



Ingredients:

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed light brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups Nestle Toll House semi-sweet chocolate chips (12-ounce package)
- 1 cup chopped nuts (optional)

Instructions:

1. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper or silicone baking mats.
2. Whisk dry ingredients: In a medium bowl, whisk together flour, baking soda, and salt. Set aside.
3. Cream butter and sugars: In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy. Beat in the vanilla extract.
4. Add eggs: Beat in the eggs one at a time, scraping down the sides of the bowl after each addition.
5. Gradually incorporate dry ingredients: Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Don't overmix!
6. Fold in chocolate chips and nuts: Fold in the chocolate chips and nuts (if using).
7. Drop dough: Drop rounded tablespoons of dough onto the prepared baking sheets, leaving space between each cookie for spreading.
8. Bake: Bake for 9-11 minutes, or until golden brown around the edges.
9. Cool: Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.