

Original Nestle Toll House Chocolate Chip Cookies

Oscar · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

40 mins

Description

This original Toll House cookie recipe from Nestlé evokes pleasant childhood memories. Sweet, perfectly chewy, and hard to resist, this famous American chocolate chip cookie is a treat no matter what the age or occasion. Enjoy it with a glass of cold milk. Cookies can be stored in the refrigerator for up to one week or in the freezer for up to eight weeks.

Ingredients

- 2 ¼ cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon salt - 1 cup butter
- softened - ¾ cup white sugar - ¾ cup packed brown sugar - 1 teaspoon vanilla extract - 2 large eggs - 2 cups semisweet chocolate chips (such as Nestlé Toll House) - 1 cup chopped nuts

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Combine flour
2. baking soda and salt in small bowl. Beat butter
3. white sugar
4. brown sugar and vanilla in a large mixing bowl until creamy. Add eggs
5. one at a time
6. beating well after each addition. Gradually beat in flour mixture. Stir in chocolate morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake in the preheated oven until golden brown
7. 9 to 11 minutes
8. switching racks halfway through. Cool on the baking sheets for 2 minutes
9. then transfer to wire racks to cool completely.