

Nestle Tollhouse Chocolate Chip Cookies

Ingredients

- **Makes 2 sandwiches**
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract (I use vanilla bean paste for a bit of a stronger flavor, the same 1 tsp)
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups (12-oz. pkg.) Nestle Toll House Chocolate Chips, semi sweet works the best



Variations/Hints

You can add 1 cup nuts with the chocolate chips if you want, but it's always best to not add them if you don't know the allergy issues of those you are giving it to. To make them not stick, use SilPat Mats. They slide right off.

Make sure the butter is soft, or you will not get fluffy results when you mix sugar. It's best to bring the eggs to room temp, unless the recipe says cold eggs.

I personally use light brown sugar, but dark works just as well.

Here is their website, to find other fabulous recipes! [https://](https://www.verybestbaking.com/toll-house)

www.verybestbaking.com/toll-house

Instructions

SAUCE

- Preheat oven to 375° F. Always remember to preheat!
- Beat butter, granulated sugar, and brown sugar in large mixing bowl with a fork until creamy.
- Add eggs, one at a time, beating well after each addition.
- Add vanilla extract and mix again.
- Gradually beat in flour, baking soda, and salt.
- Stir in morsels with a large spoon.
- Drop by rounded tablespoon (a regular dinner spoon (not soup spoon) is what I use) 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.