

Chocolate Chip Cookies (Toll House)

Source: Nestle's bag of semi-sweet chocolate morsels (with a couple of adjustments)

Ingredients

- 2¼ cups Flour
- 1 teaspoon Baking Soda
- ½ teaspoon Baking Powder
- 1 teaspoon Salt
- 1 cup Butter, Softened
- ¾ cups Granulated Sugar
- ¾ cups Brown Sugar, Packed
- 1 teaspoon Vanilla
- 2 Eggs
- 2 cups Semi-Sweet Chocolate Chips
- 1 cup Chopped Nuts

Method

Combine flour, soda, baking powder and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla in large mixer bowl. 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.

Bake in preheated 375°F oven for 9-11 minutes or until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely.

Variation

Prepare dough as above. Spread into greased 15x10 jelly roll pan. Bake in preheated 375°F oven for 20-25 minutes or until golden brown. Cool in pan or wire rack.

Notes

Do not overcook! Take out of oven just after the “shine” has gone off the cookies. Ignore this advice if you like crispier cookies. Mixing with hand mixer (as opposed to Kitchen Aid) is good.

Making dough the day before baking seems to keep baked shapes more regular.