**NESTLÉ® TOLL HOUSE® original chocolate chip cookies**

**The chocolate chip cookie that started it all! NESTLÉ® TOLL HOUSE® original chocolate chip cookies are a true classic and the go-to cookie for all occasions!**



* **PREP TIME  
  15 MINUTES**
* **COOKING TIME  
  9 MINUTES**
* **SKILL LEVEL  
  EASY**
* **MAKES  
  5  
  DOZEN COOKIES**

IN THIS RECIPE

INGREDIENTS

* **2 1/4 cups all-purpose flour**
* **1 teaspoon baking soda**
* **1 teaspoon salt**
* **1 cup (2 sticks) butter, softened**
* **3/4 cup granulated sugar**
* **3/4 cup packed brown sugar**
* **1 teaspoon vanilla extract**
* **2 large eggs**
* **2 cups (12-ounce package)**[**NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels**](https://www.verybestbaking.com/products/4031/tollhouse/nestle-toll-house-semi-sweet-chocolate-morsels/?fromRecipeId=18476)
* **1 cup chopped nuts**

INSTRUCTIONS

**PREHEAT** oven to 375° F.  
  
**COMBINE** flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. 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** for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.  
  
**PAN COOKIE VARIATION:** Preheat oven to 350° F. Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen bars.  
  
**SLICE AND BAKE COOKIE VARIATION:  
PREPARE** dough as above. Divide in half; wrap in waxed paper. Refrigerate for 1 hour or until firm. Shape each half into 15-inch log; wrap in wax paper. Refrigerate for 30 minutes.\* Preheat oven to 375° F. Cut into 1/2-inch-thick slices; place on ungreased baking sheets. Bake for 8 to 10 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.  
  
\* May be stored in refrigerator for up to 1 week or in freezer for up to 8 weeks.  
  
**FOR HIGH ALTITUDE BAKING (5,200 feet):** Increase flour to 2 1/2 cups. Add 2 teaspoons water with flour and reduce both granulated sugar and brown sugar to 2/3 cup *each*. Bake drop cookies for 8 to 10 minutes and pan cookie for 17 to 19 minutes.