

Original Toll House Cookies

about 5 dozen

Ingredients:

2 $\frac{1}{4}$ c. flour	$\frac{3}{4}$ c. brown sugar
1 t. soda	1 t. vanilla
1 t. salt	2 eggs
1 c. butter	2 c. (12 oz.) chocolate chips
$\frac{3}{4}$ c. white sugar	1 c. chopped nuts

Directions:

1. Combine flour, salt & soda in small bowl; set aside.
2. Beat butter, sugar & vanilla in large mixer bowl.
3. Add eggs one at a time, beating after each addition.
4. Gradually beat in flour mixture.
5. Stir in chocolate chips and nuts.

Drop by spoon onto ungreased baking sheet.

Bake in preheated oven 375 F. for 9-11 minutes; let stand 2 minutes, remove to wire racks.

About 5 dozen cookies

Pan cookie variation:

Greased 15 x 10 jelly roll pan
375 F. 20-25 minutes
4 dozen bars