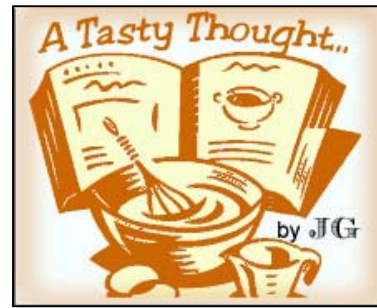


## A Recipe compliments of



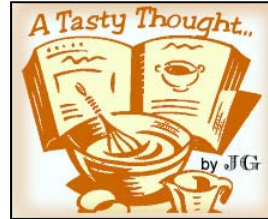
TRIM ON DOTTED LINE AND  
FOLD FOR RECIPE CARD

For additional recipes visit our [website](#).

### Original Nestle Toll House Cookies

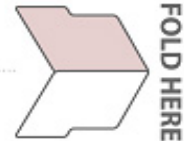
#### Ingredients

- 1 Cup Butter or Margarine, softened
- $\frac{3}{4}$  Cup Granulated Sugar
- $\frac{3}{4}$  Cup Brownulated Sugar
- 2 Eggs
- 1 tsp. Vanilla Extract
- $2\frac{1}{4}$  Cups Flour
- 1 tsp. Baking Soda
- 1 tsp. Salt
- (1) 12-ounce pkg. Nestle Toll House Semi-Sweet Chocolate Morsels



Oven : 375°F

Yield: 4-5 Dozen Yummy Cookies



#### Method

1. Preheat Oven to 375°F.
2. In a large bowl place Butter/Margarine and Sugars. Beat well (with mixer), until creamy.
3. Add eggs, continue beating.
4. Add Vanilla Extract, beat.
5. Add Baking Soda & Salt, beat.
6. Gradually add Flour, beat.
7. With a large spoon stir in chocolate morsels.
8. Place (12) rounded tablespoons of batter on ungreased cookie sheets.
9. Bake in 375°F oven for 9-11 minutes.
10. Remove from cookie sheet and cool.

Enjoy!!!

JG

## A Tasty Thought by JG

JG is an expert cook with over 30 years of experience who has been sharing her favorite family recipes on LongmeadowBiz. Her recipes are simple while the results are outstanding.



Check out my blog for additional hints/ recipes at <http://www.atastythought.blogspot.com/>