

**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-oz. pkg.) Nestle Toll House® Semi-Sweet Chocolate Morsels



*PREHEAT* oven to 375°

*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, mixing well after each addition. Then add in chocolate morsels and hand mix. Roll into teaspoon-sized spheres and place on pan to bake.

*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 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. Makes about 5 dozen cookies.

\* May be stored in refrigerator for up to 1 week or in freezer for up to 8 weeks.