

# Betty's Original Nestle Toll House Chocolate Chip Cookies Recipe



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In this video, Betty demonstrates how to make the Original Nestle Toll House Chocolate Cookies, in response to a viewer request for chocolate chip cookies. You can find this very recipe on the Nestle website. This video will be followed up by a video using a large chocolate chip cookie as the base of a delicious sundae. NOTE: These recipes are not low in sugar or low in fat or low in calories. They are just requested treats that you may want to eat in small portions (or share).

## Ingredients:

- 2 ¼ cups self-rising flour (The recipe calls for all-purpose flour, plus 1 teaspoon baking soda and 1 teaspoon salt. I used self-rising flour and omitted the baking soda and salt.)
- 1 cup (2 sticks) butter, softened (I used 1 stick butter and 1 stick margarine.)
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12 oz. package) Nestle Toll House Semi-Sweet Chocolate Morsels (I used a generic brand.)
- 1 cup chopped nuts (I used chopped pecans.)

Preheat oven to 375 degrees. Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixing bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour. Stir in morsels and nuts. Drop by rounded tablespoons onto ungreased baking sheets. (I formed my cookies into circles, for uniform sizing, and placed them on a baking pan that had been sprayed with cooking oil spray.) Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Transfer cookies to a nice serving plate when they have cooled. This amount of dough will make about 5 dozen cookies; however, I only made one pan of 12 cookies and saved the rest of the dough for a super cool cookie treat that you will see in the next video! Yummy! And Yummier!!!