

Toll House Cookies

Top 10 !!!!!!!!!!!!! My son David, loves these famous cookies.

2-1/4 cup all-purpose flour
1 tsp. baking soda
1 tsp. salt, optional

1 cup (2 sticks) butter, softened
3/4 cup sugar
3/4 cup packed brown sugar
1 tsp. vanilla
2 eggs
2 cups (12 oz.) semi-sweet chocolate morsels
1 to 2 cups chopped walnuts



Combine flour, baking soda and salt in small bowl.
Beat butter, sugar, brown sugar and vanilla in large mixer bowl.
Add eggs one at a time, beating well after each addition; gradually beat in flour mixture.
Stir in chocolate morsels and walnuts. Refrigerate batter at least 1 hour.
Drop by rounded tablespoon onto un-greased baking sheets.
Bake in preheated 375 degree oven for 9 to 11 minutes or until golden brown.
Let stand for 2 minutes; remove to wire racks to cool completely.
Yield: 5 dozen cookies.

For High Altitude Baking (5,200 feet): Increase flour to 2-1/2 cups; add 2 tsp. water with flour and reduce both sugar and brown sugar to 2/3 cup each. Bake at 375 degrees, 8 to 10 minutes.
See: Toll House Pan Cookies for variation and history of recipe.
NOTE: Other kinds of nuts and morsels can be used to make new cookie recipes.

PERSONAL METHOD OF BAKING COOKIES

Use nuts un-chopped in most recipes. Refrigerate batter over-night.
Roll batter into balls and store unbaked balls on wax paper in the refrigerator until baking. Do not flatten balls on baking sheets.
Cooking time is always longer when using cooled batter.
Bake two trays of cookies at one time switching the pans from top to bottom and bottom to top half-way into baking.
Some cookies should be taken off of baking sheets immediately and some should cool slightly on baking sheets; check recipe.