

Toll House Chocolate Chip Cookies

2 ¼ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
¾ cup granulated sugar
¾ cups packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups (12 oz. package) semi-sweet chocolate chips
1 cup chopped nuts

Preheat oven to 375 degrees.

Combine flour, baking soda and salt in small bowl. 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 mixture. Stir in chocolate chips and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.