

## NESTLÉ TOLL HOUSE CHOCOLATE-CHIP COOKIES

2¼ cups	all-purpose flour
1 teaspoon	baking soda
1 teaspoon	salt
1 cup (2 sticks, ½ lb.)	butter, softened [better melted]
¾ cup	granulated [white] sugar
¾ cup	packed brown sugar
1 [or 3] teaspoon[s]	vanilla extract
2	eggs
2 cups (12-oz. pkg.)	NESTLE TOLL HOUSE Semi-Sweet Chocolate Morsels
1 cup	chopped nuts

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated 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 morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE in preheated 375-degree [Fahrenheit] oven for 9 to 11 minutes or until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely.

PAN COOKIE VARIATION: PREPARE dough as above. Spread into greased 15" × 10" jelly-roll pan. Bake in preheated 375-degree [Fahrenheit] oven for 20 to 25 minutes or until golden brown. Cool in pan on wire rack.

FOR HIGH ALTITUDE BAKING (> 5,200 feet): INCREASE flour to 2½ cups; add 2 teaspoonfuls water with flour; reduce both granulated sugar and brown sugar to ¾ cup each. Bake at 375 degrees Fahrenheit, drop cookies for 8 to 10 minutes and pan cookies for 17 to 19 minutes.

## CHOCOLATE-CHIP COOKIES «TOLL HOUSE» DE NESTLÉ

315 g	harina blanca normal
5 ml	bicarbonato sódico
5 ml	sal
225 g	mantequilla, derretida (pero no caliente)
150 g	azúcar blanco
150 g	azúcar moreno
5 a 15 ml	extracto de vainilla líquido
2	huevos
335 g	chocolate negro, roto en trozos pequeños
225 ml	nueces peladas, en trozos

COMBINAR harina, bicarbonato y sal en un bol pequeño. Mezclar en un bol grande: mantequilla, azúcar blanco, azúcar moreno y vainilla. Añadir los huevos uno por uno, mezclando después de cada uno. Luego añadir poco a poco la harina etc. del bol pequeño. Añadir chocolate y nueces y mezclar un poco. Poner un una bandeja metálica [no caliente] en cucharadas redondeadas.

Precalentar el horno y HORNEAR a 190 grados durante unos 9 a 11 minutos, o hasta que estén dorados. Sacar y dejarlos enfriar durante 2 minutos, luego transeferir los cookies a rejillas para enfriar completamente (temperatura ambiente).