

Toll House Chocolate chip cookies

Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups NESTLE® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts
- Add all ingredients to list

Directions

1. Preheat oven to 375 degrees F.
2. 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, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.
3. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Gluten Free Chocolate Chip Cookies

INGREDIENTS

- 1 cup brown rice flour
- 1 cup finely ground gluten-free oat flour
- 1/4 cup cornstarch
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 cup (2 sticks) melted unsalted butter
- 1/4 cup granulated sugar
- 3/4 cup brown sugar
- 2 teaspoons pure vanilla extract
- 1 large egg
- 2 cups semi-sweet chocolate chips

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 375. In a medium bowl, whisk together the rice flour, oat flour, cornstarch, baking soda and salt. Set aside.
2. In a large bowl or stand mixer, beat the butter, sugars and vanilla extract until smooth and creamy. Beat in the egg. Slowly incorporate the flour mixture until thoroughly combined. Add the chocolate chips and stir to combine.
3. Drop the dough by rounded tablespoons onto an ungreased baking sheets and bake for 12 minutes, until the cookies are just beginning to brown. Remove from the oven and let cool for two minutes before removing to a wire rack to cool.