Original Nestle Toll House Cookies

Yield: 20-24

INGREDIENTS

* + 1 cup plus 2 tbsp. all-purpose flour
	+ 1/2 tsp. baking soda
	+ 1/2 tsp. salt
	+ 1/2 cup butter, softened
	+ 6 tbsp. sugar
	+ 6 tbsp. firmly packed brown sugar
	+ 1/2 tsp. vanilla extract
	+ 1 egg
	+ 1 6 oz. pkg. semi-sweet chocolate chips or 3/4 cup
	+ 1/2 cup chopped nuts (optional)

PREPARATION

* 1. Preheat oven to 375. In a small bowl, combine flour, baking soda, and salt; set aside.
	2. In a large bowl, combine butter, sugar, brown sugar, and vanilla extract; beat until creamy.
	3. Beat in egg.
	4. Gradually add flour mixture; mix well.
	5. Stir in chocolate chips and nuts.
	6. Drop by rounded teaspoonfuls onto ungreased cookie sheets.
	7. Bake for 8-10 minutes.