

# Original Chocolate Chip Cookies

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**Ingredients:** *1 cup unsalted butter (plus more for baking sheets),  $\frac{3}{4}$  cup light brown sugar (firmly packed),  $\frac{3}{4}$  cup granulated sugar, 2 large eggs (beaten), 1 teaspoon baking soda (dissolved into 1 teaspoon hot water),  $2\frac{1}{4}$  cups sifted all-purpose flour, 1 teaspoon table salt, 1 cup chopped nuts (optional), 12 ounces (2 cups) semi-sweet chocolate chips, 1 teaspoon vanilla extract*

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1. Preheat oven to 375°.
2. Cream the butter and sugars. Add the beaten eggs. Add the baking soda dissolved in hot water.
3. Sift together the flour and salt, and add to the butter mixture.
4. Stir in the nuts (if using them), chocolate chips, and vanilla.
5. Drop by the tablespoonful onto lightly greased cookie sheets.
6. Bake until browned at the edges, 9–11 minutes.
7. Makes about 24–36 cookies.

[The original Toll House Cookies, invented by Ruth Wakefield at the Toll House Inn (Whitman, Mass.) during the 1930s.]