



Original NESTLÉ® TOLL HOUSE® Chocolate Chip Cookies

This famous classic American cookie is a treat no matter what the age or occasion. Enjoy with a glass of cold milk.

Estimated Times

Preparation - 15 min

Baking - 9 min

Makes about 5 dozen cookies

Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) NESTLÉ®
TOLL HOUSE®
Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts

Directions

PREHEAT oven to 375° F.

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 table-spoon 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.





NESTLÉ® TOLL HOUSE® Famous Fudge

You can't beat the original.
Satisfy your chocolate
craving with some Toll
House Famous Fudge.

Estimated Times

Preparation - 8 min

Cooking - 6 min

Refrigeration - 2hrs

Makes 24 servings (2 pieces per serving)

Ingredients

- 1 1/2 cups granulated sugar
- 2/3 cup (5 fl.-oz. can) NESTLÉ® CARNATION® Evaporated Milk
- 2 tablespoons butter or margarine
- 1/4 teaspoon salt
- 2 cups miniature marshmallows
- 1 1/2 cups (9 oz.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1/2 cup chopped pecans or walnuts (optional)
- 1 teaspoon vanilla extract

Directions

LINE 8-inch-square baking pan with foil.

COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

STIR in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into 48 pieces.

FOR MILK CHOCOLATE FUDGE:

SUBSTITUTE 1 3/4 cups (11.5-oz. pkg.) NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels for Semi-Sweet Morsels.

FOR BUTTERSCOTCH FUDGE:

SUBSTITUTE 1 2/3 cups (11-oz. pkg.) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels for Semi-Sweet Morsels.

FOR PEANUTTY CHOCOLATE FUDGE:

SUBSTITUTE 1 2/3 cups (11-oz. pkg.) NESTLÉ® TOLL HOUSE® Peanut Butter & Milk Chocolate Morsels for Semi-Sweet Morsels and 1/2 cup chopped peanuts for pecans or walnuts.

