

Nestlé's Toll House Chocolate Chip Cookies (1/2 batch)

Ingredients:

1 cup + 2 tbsp. all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
1 stick of butter, softened
6 tablespoon sugar
6 tablespoon brown sugar
½ teaspoon vanilla extract
1 egg
1 cup semi-sweet chocolate morsels

Directions:

1. Preheat oven to 375 degrees.
2. In a mixing bowl combine flour, baking soda and salt; set aside.
3. Crack egg in small bowl and mix together; set aside
4. In MIXERS Stainless bowl, combine butter, sugar, brown sugar, and vanilla extract; Using a stand mixer- beat until creamy.
5. THEN after it is creamy add the egg in and mix until thoroughly mixed.
6. THEN Gradually add flour mixture. Mix completely.
7. Once mixed, take bowl off of stand mixer
8. Stir in chocolate morsels using mixing spoon.
9. Use cookie scoop to scoop cookie dough and release on cookie sheet
10. BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes;