



## Original Nestle® Toll House Chocolate Chip Cookies

READY IN



39 min.

SERVINGS



60

CALORIES



116 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 0.8 cup brown sugar packed
- 1 cup butter softened
- 2 large eggs
- 2.3 cups flour all-purpose
- 0.8 cup granulated sugar
- 1 cup nuts chopped
- 1 teaspoon salt

- 2 cups nestle® toll house® semi-sweet chocolate morsels
- 1 teaspoon vanilla extract

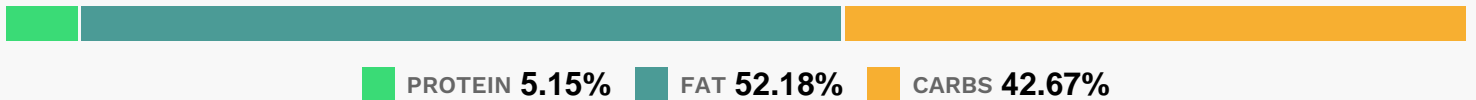
## Equipment

- bowl
- baking sheet
- oven
- blender

## Directions

- Preheat oven to 375 degrees 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 tablespoon 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.

## Nutrition Facts



## Properties

Glycemic Index:3.75, Glycemic Load:4.45, Inflammation Score:-2, Nutrition Score:2.3604347748763%

## Nutrients (% of daily need)

Calories: 115.84kcal (5.79%), Fat: 6.81g (10.48%), Saturated Fat: 3.49g (21.82%), Carbohydrates: 12.54g (4.18%), Net Carbohydrates: 11.72g (4.26%), Sugar: 7.39g (8.22%), Cholesterol: 14.69mg (4.9%), Sodium: 85.47mg (3.72%), Alcohol: 0.02g (100%), Alcohol %: 0.12% (100%), Caffeine: 5.16mg (1.72%), Protein: 1.51g (3.02%), Manganese: 0.16mg (8.03%), Copper: 0.12mg (5.75%), Magnesium: 17.52mg (4.38%), Iron: 0.74mg (4.09%), Selenium: 2.69µg (3.84%), Phosphorus: 35.42mg (3.54%), Fiber: 0.82g (3.29%), Vitamin B1: 0.04mg (2.96%), Folate: 10.7µg (2.68%), Vitamin B2: 0.04mg (2.37%), Vitamin B3: 0.45mg (2.23%), Vitamin A: 106.91IU (2.14%), Zinc: 0.31mg (2.06%), Potassium: 60.39mg (1.73%), Calcium: 10.28mg (1.03%), Vitamin B5: 0.1mg (1.01%)