# Chocolate Chip Cookies

## INGREDIENTS

## 2 ¼ cups all-purpose flour

## 1 teaspoon baking soda

## 1 teaspoon salt

## 1 cup (2sticks) butter, softened

## ¾ cup granulated sugar

## ¾ cup packed brown sugar

## 1 teaspoon vanilla extract

## 2 large eggs

## 2 cups (12-oz. pkg.) NESTLÉ®TOLL HOUSE® Semi-Sweet Chocolate Morsels

### INSTRUCTIONS

### 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.

### 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.