

## Recipe #1

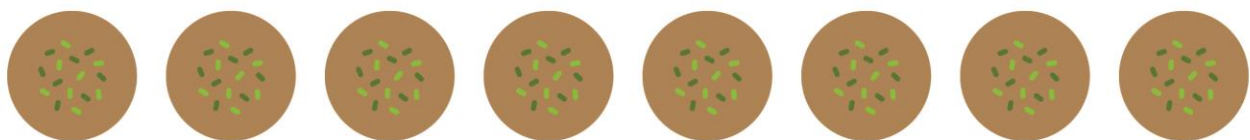
### Original Tollhouse Recipe

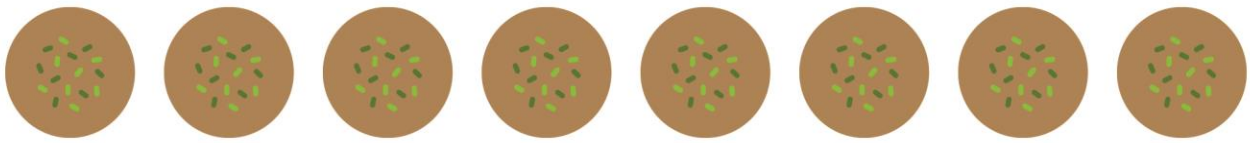
2 ¼ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup (2 sticks) butter, softened  
¾ cup granulated sugar  
¾ cup packed brown sugar  
1 teaspoon vanilla extract  
2 large eggs  
2 cups Chocolate chips

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 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.





## Recipe #2

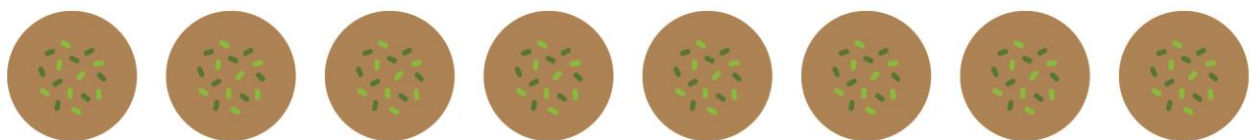
### Melted Butter

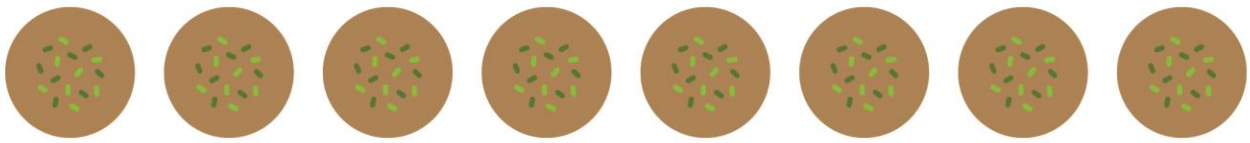
2 ¼ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup (2 sticks) butter, **completely melted**  
¾ cup granulated sugar  
¾ cup packed brown sugar  
1 teaspoon vanilla extract  
2 large eggs  
2 cups Chocolate chips

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 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.





## Recipe #3

### Extra Flour

#### **3 cups all-purpose flour**

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter, softened

$\frac{3}{4}$  cup granulated sugar

$\frac{3}{4}$  cup packed brown sugar

1 teaspoon vanilla extract

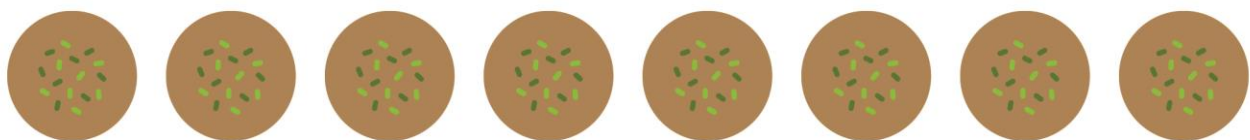
2 large eggs

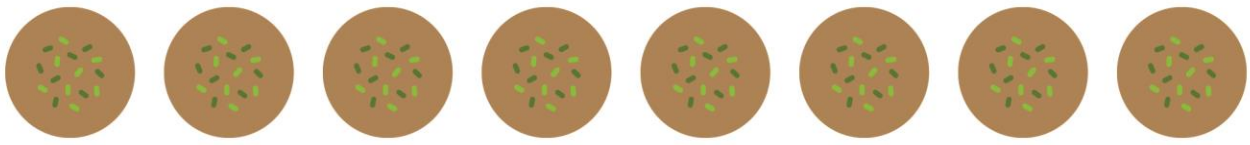
2 cups Chocolate chips

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 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.





## Recipe #4

### Bread Flour Instead of All Purpose Flour

#### **2 ¼ cups bread flour**

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter, softened

$\frac{3}{4}$  cup granulated sugar

$\frac{3}{4}$  cup packed brown sugar

1 teaspoon vanilla extract

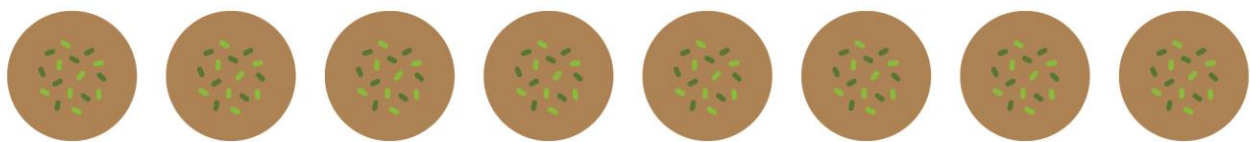
2 large eggs

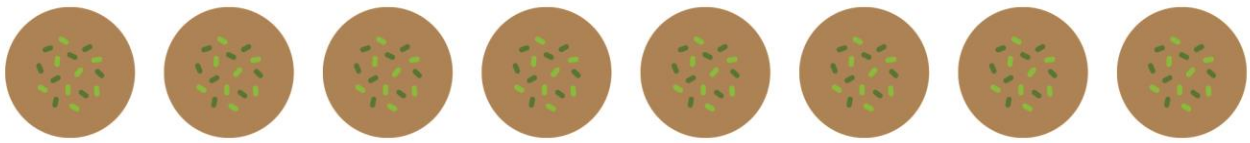
2 cups Chocolate chips

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 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.





## Recipe #5

**All Granulated White Sugar Instead of ½ White and ½ Brown**

2 ¼ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter, softened

**1 ½ cup granulated sugar**

1 teaspoon vanilla extract

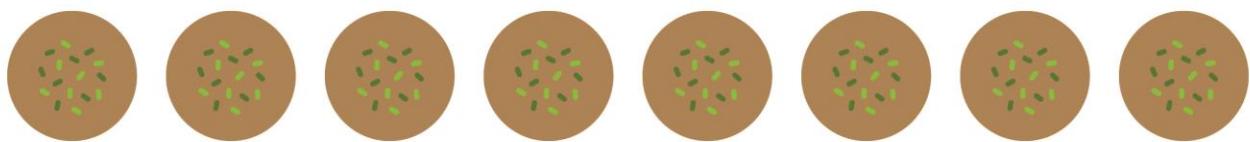
2 large eggs

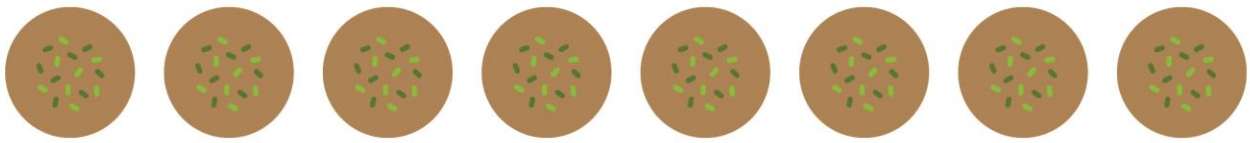
2 cups Chocolate chips

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 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.





## Recipe #6

### Shortening Instead of Butter

2 ¼ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

**1 cup shortening**

¾ cup granulated sugar

¾ cup packed brown sugar

1 teaspoon vanilla extract

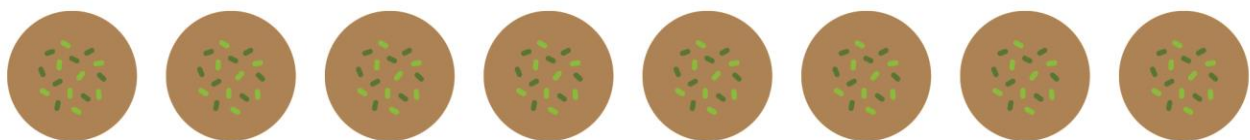
2 large eggs

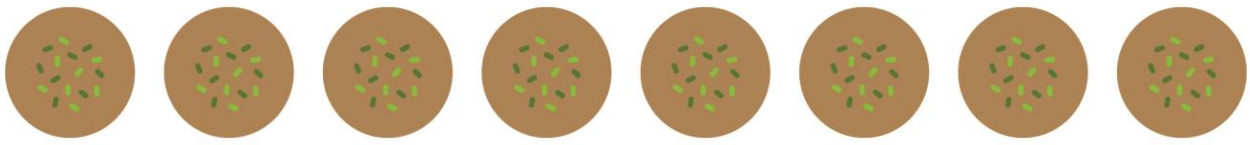
2 cups Chocolate chips

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 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.





## Recipe #7

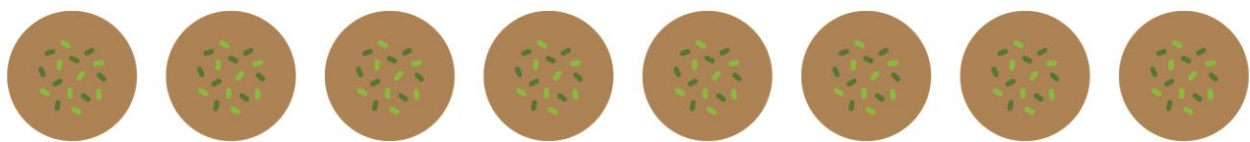
### Hand Mixed Instead of Using Electric Mixer

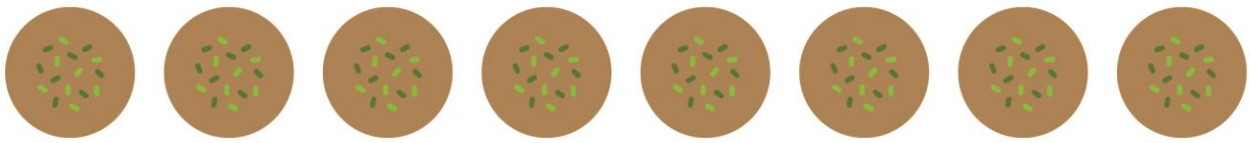
2 ¼ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup (2 sticks) butter, softened  
¾ cup granulated sugar  
¾ cup packed brown sugar  
1 teaspoon vanilla extract  
2 large eggs  
2 cups Chocolate chips

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. **Beat butter, granulated sugar, brown sugar and vanilla extract with whisk/spoon in large 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.





## Recipe #8

### Use Both Baking Soda and Baking Powder Instead of Baking Soda Alone

2 ¼ cups all-purpose flour

1 teaspoon baking soda

**½ teaspoon baking powder**

1 teaspoon salt

1 cup (2 sticks) butter, softened

<sup>3</sup>/<sub>4</sub> cup granulated sugar

<sup>3</sup>/<sub>4</sub> cup packed brown sugar

1 teaspoon vanilla extract

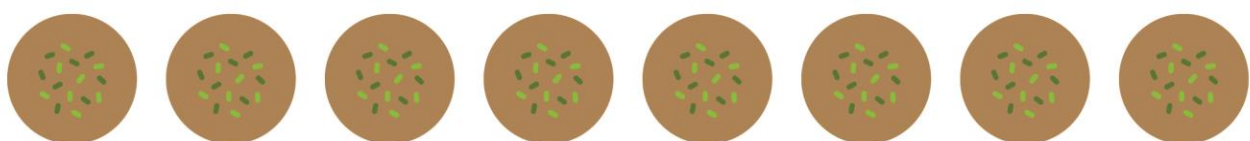
2 large eggs

2 cups Chocolate chips

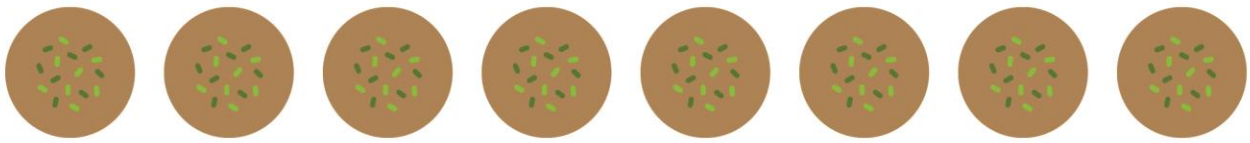
PREHEAT oven to 375° F.

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 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.







## Recipe #9

### Gluten-Free Flour

#### **2 ¼ cups Cup-4-Cup gluten-free flour**

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter, softened

$\frac{3}{4}$  cup granulated sugar

$\frac{3}{4}$  cup packed brown sugar

1 teaspoon vanilla extract

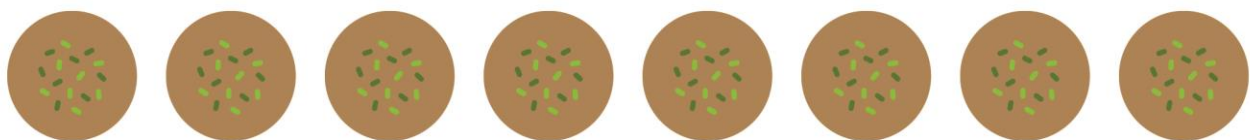
2 large eggs

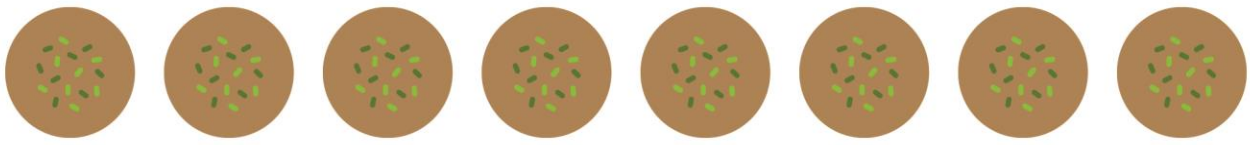
2 cups Chocolate chips

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 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.





## Recipe #10

### Pre-Chilled Dough

2 ¼ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup (2 sticks) butter, softened  
¾ cup granulated sugar  
¾ cup packed brown sugar  
1 teaspoon vanilla extract  
2 large eggs  
2 cups Chocolate chips

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. **Cover dough and refrigerate for 24 hours.** 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.

