



TOLL HOUSE® PAN COOKIES

- 2¼ cups all-purpose flour
- 1 measuring teaspoon baking soda
- 1 measuring teaspoon salt
- 1 cup butter, softened
- ¾ cup sugar
- ¾ cup firmly packed brown sugar
- 1 measuring teaspoon vanilla extract
- 2 eggs
- One 12 oz. pkg. (2 cups) Nestlé® Toll House®
Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts

Preheat oven to 375°F. In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in Nestlé® Toll House® Semi-Sweet Chocolate Morsels and nuts. Spread into a greased 15" x 10" x 1" baking pan.

Bake at: 375°F. Time: 20-25 minutes

Cool; cut into 2" squares

Makes: Thirty-five 2" squares



OATMEAL SCOTCHIES™ PAN COOKIES

- 1 cup all-purpose flour
- 1 measuring teaspoon baking soda
- ½ measuring teaspoon salt
- ½ measuring teaspoon cinnamon
- 1 cup butter, softened
- ¾ cup sugar
- ¾ cup firmly packed brown sugar
- 2 eggs
- 1 measuring teaspoon vanilla extract
- 3 cups oats, uncooked (Quick or Old Fashioned)
- One 12 oz. pkg. (2 cups) Nestlé® Butterscotch
Flavored Morsels

Preheat oven to 375°F. In small bowl, combine flour, baking soda, salt and cinnamon; set aside. In large bowl, combine butter, sugar, brown sugar, eggs, and vanilla extract; beat until light and fluffy. Gradually add flour mixture. Stir in oats and Nestlé® Butterscotch Flavored Morsels. Spread into a greased 15" x 10" x 1" baking pan.

Bake at: 375°F.

Cool; cut into 2" squares

Time: 20-25 minutes

Makes: Thirty-five 2" squares