

Kong's Big Toll House Cookie

Clipped from a women's magazine sometime in the 1980's

2 ¼ cups all-purpose flour
1 tsp. Baking soda
1 tsp. Salt
1 cup (2 sticks) butter, softened
¾ cup sugar
¾ cup firmly packed brown sugar
1 tsp. Vanilla extract
2 eggs
1 -- 12 oz. package (2 cups) Nestle Toll House semi-sweet chocolate morsels
1 cup chopped nuts

Preheat oven to 375 degrees. In small bowl, combine flour baking soda and salt. Set aside. In large mixer bowl, beat butter, sugar, brown sugar, and vanilla extract until creamy. Beat in eggs. Gradually add flour mixture. Stir in Nestle Toll House semi-sweet chocolate morsels and nuts. Spread in greased 14 or 15 inch round pizza pan. Bake 20 - 25 minutes. Cool, Cut into wedges. Makes one 14 - 15 inch round cookie.

Option: Spreat batter in greased 15 ½ X 10 ½ jelly-roll pan. Bake 20 - 25 minutes. Cut in 2 inch squares. Makes 35 cookies.

Other additions: Instead of chocolate chips, we liked Butterfinger BB's or broken Butterfinger pieces. Toffee pieces is another option. Any of the mini candy bars makes a great addition when broken in small pieces.