

## **Baking 101 Video Script – The Original Nestlé® Toll House® Chocolate Chip**

When I was a little girl I used to make Nestlé Toll House cookies with my mother all the time. Now, I make them with my eight-year-old daughter. It's a tradition in our house, as well as many others, because the recipe is so easy and they taste so good. Who can resist the gooey chocolate!

Set the oven to 375°. While it's heating, combine flour, baking soda and salt in a small bowl.

In a separate mixing bowl, beat the butter, granulated sugar, brown sugar and vanilla extract until creamy.

Add one egg at a time and beat each one thoroughly before adding the next.

Then gradually beat in the bowl of dry ingredients as well as the Nestlé Toll House Morsels and chopped nuts.

At this point, try to resist the urge to eat the dough. Although it does taste good, it does contain uncooked eggs.

Use a tablespoon to drop the dough onto your cookie sheet.

Bake for 9 to 11 minutes, until they're golden brown. As hard as it is, let them cool on the baking sheets for two minutes. Not only are they too gooey to pick up, they're also really hot! You don't want to burn your mouth.

Then transfer them to a wire rack to cool completely.  
There's one more important step! Enjoy.

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