Toll House Chocolate Chip Cookies

DESSERTS

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
≈5 dozen cookies	15 min	≈45 min	375 °F (191 °C)	95 kcal · 57 mg Na · 1 g protein

EQUIPMENT
Mixer · Baking sheets, ungreased · Wire rack

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Flour, all-purpose	281 g	2¼ cups	Oven to 375 °F (191 °C). Combine the flour, baking soda and salt in a small bowl.
	Baking soda	4.6 g	1 tsp	
	Kosher salt, Morton	4.8 g	1 tsp	
2	Butter, unsalted, *softened*	227 g	1 cup (2 sticks)	Beat the butter, both sugars and vanilla in a large bowl until creamy.
	Granulated sugar	150 g	¾ cup	
	Light brown sugar, *packed*	165 g	¾ cup	
	Vanilla extract	4.2 g	1 tsp	
3	Eggs	100 g	2 large	Add the eggs one at a time, beating well after each.
4	Semi-sweet chips, Toll House	340 g	2 cups (12 oz bag)	Gradually beat in the flour mixture, then stir in the chips.
5				Drop rounded tablespoons onto ungreased sheets. Bake until golden brown, 9–11 min. Cool on the sheets 2 min, then move to racks.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Flour, all-purpose	281 g	1,023	6	29
Baking soda	4.6 g	—	1,259	—
Kosher salt, Morton	4.8 g	—	1,920	—
Butter, unsalted	227 g	1,628	25	2
Granulated sugar	150 g	581	2	—
Light brown sugar	165 g	627	46	0
Vanilla extract	4.2 g	12	0	—
Eggs	100 g	143	142	13
Semi-sweet chips, Toll House	340 g	1,700	—	24
Total		**5,713**	**3,399**	**68**
Per serving (1/60)		**95**	**57**	**1**

Nutrition: USDA FoodData Central: SR Legacy (unbleached all-purpose flour, baking soda, unsalted butter, sugars, vanilla, eggs) and Branded Foods labels (Morton; Nestlé Toll House Semi-Sweet Morsels, 1 tbsp = 14 g). Brown sugar at 220 g per packed cup.

NOTES

- A rounded tablespoon is ≈21 g of dough (1,277 g batch ÷ 60). The bag recipe also lists 1 cup chopped nuts; left out here.

Source: Nestlé Toll House (the bag recipe), no nuts