

Toll House Cookies

1 cup butter

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

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

2 eggs, beaten whole

1 teaspoon soda (baking soda)

1 teaspoon hot water

2 $\frac{1}{4}$ cups flour

1 teaspoon salt

1 cup chopped nuts

1 pound Nestle's yellow label chocolate (semi-sweet)

1 teaspoon vanilla

Cream butter and add sugars and beaten eggs. Dissolve soda in the hot water and mix alternately with the flour sifted with salt, Lastly add the chopped nuts and the semi -sweet chocolate which has been cut in pieces the size of a pea. Flavor with the vanilla and drop half teaspoons on a greased cookie sheet. Bake 10 to 12 minutes in a 375 degree F oven. Makes 100 cookies.

Recipe from myretrorecipes.com