

# Toll House Cookies

1 cup + 2 tbsp sifted flour

$\frac{1}{2}$  tsp baking soda

$\frac{1}{2}$  tsp. salt

$\frac{1}{2}$  cup softened margarine

6 tbsp. white sugar

6 tbsp. brown sugar (firmly packed)

$\frac{1}{2}$  tsp. vanilla

$\frac{1}{2}$  tsp. water

1 egg

1 cup (6 oz package) choc. or butter. bits

$\frac{1}{2}$  c nuts (opt)

Combine & beat until creamy -  
sugar, sugars, van. & water. Beat  
in egg. Add flour mixture and  
mix well. Stir in marshels  
and nuts (opt.)

Drop by  $\frac{1}{2}$  tspfuls on greased  
cookie sheets. Bake in  $375^{\circ}$   
oven for 10 to 12 min.

Makes 50 pinch. Cookies