Nestle chocolate chip cookie dough baking instructions

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12/31/2008 HELPFUL TIPS THAT WORK FOR ME: They never go wrong, but I find cookie recipes turn out to be different as far as the thickness of the ingredients and the temperature you use them on. They turn out to be so much better when you use eggs and oil that are at room temperature. I always increase vanilla and you'll notice almost all the other chocolate chip recipes here more, but because the taste is :)! I also blend half a chocolate chip with half half-sweet chocolate chips. Makes a huge difference in the mix of flavors! MY SECRET: Add 1/8-1/4C andes coin chips instead of some of the cc, and everyone will ask for more!! Always hand mix recipes like this! No faucets or cookies will be flat! My like microwave cookies just a little bit, then of course there is a w/glass of milk. Now my son is copying :) Although this is a recipe I have been turned to for years when I tried Best Big Fat Chewy Chocolate Chip Cookie here and followed the advice of some reviews... I switched places. They found the secret of the biggest chewiest cookies with the right sweetness mix! 09/13/2008 I tried many chocolate chip cookie recipes (especially from this site) and my favorite is still one on the back of a chocolate chip bag! It's the one I grew up with and the one I love. I'm doing one modification. I use 1/2 cup butter and 1/2 cup butter flavored cuts to keep them swollen. 12/31/2008 I tried everything in the world to get these cookies not to spread. Adding extra flour made them a dry combination of crisco and butter didn't help, and even baking a chilled dough doesn't really matter. Then... I saw an article in the Sunday paper about why I was in trouble. This recipe was developed in the 1930s and the flour was milled in different ways back then. If you use heavier bread flour and cool the dough for at least 24 hours you will have the best cookies ever! My husband raves about my chocolate chip cookies and so are everyone else who has them. It will be our little secret---ssshhhh! 10/02/2008 NOT cool. These cookies have the worst presentation in the world! SOOOOOOOOOOOOOOO'S APARTMENT!! I had to add more flour than the recipe called. Maybe they wouldn't be so flat. The chips rise above the rest of the cookies. It's not good. I'll never do it again! Try The Best Chocolate Chip Cookies that are my all-time FAVORITES! It's just not cool. 10/02/2008 These cookies will always be the best!! I always make my LITTLE different. I used 1 crisco butter flavored stick 2 cups of flour and no nuts. I cook at 350 degrees and always preheat the oven with a cookie sheet inside, so you start with a warm pan!! 09/14/2008 Really good chocolate chip-perfect cookies with a glass of milk. I found, however, I had to about 2/3 cup of flour as soon as everything was mixed or it was too sticky. Really nice once baked. 12/31/2008 I grew up near toll in Whitman's M.A. and Ruth Wakefield's original recipe. It calls for butter not to shrink, as one reviewer said. This recipe is almost identical, but Mrs. Wakefield dissolved the soda in 1 teaspoon of hot water. In addition, the paid house always cools the dough overnight to prevent the cookies from spreading too much. This recipe is my favorite choc chip recipe. 10/14/2008 Taste is ok, but I came back and tried this year for a year thinking it just should be me, but these cookies are so flat once they are cool. I'm pretty using this recipe a couple of years ago because I'm tired of wasting my time and ingredients. If you like the fluffy and chewy chocolate chip cookie - this is definitely not the recipe for you. I'm still on the lookout for the perfect cc cookie recipe! 01/19/2011 I have been using this recipe to make cookies for my family and my husband's family for Christmas for over 10 years. Everyone loves these cookies! The only problem I ever had was the cookies used to come out flat. I fixed this problem by making the dough the night before and leaving it in the fridge. I also recently started using parchment paper on my aluminum baking pan instead of baking spray or oil. The cookies come out perfectly now and clean the pan snap. Since parchment paper comes in rolls and usually curl up it can be a little harder to get that first batch on paper (an extra set of hands is very helpful). Once the pan has been in the oven the paper is aligned and very easy to work with. 1 of 103 Original Nestle® Paid House Chocolate Chip Biscuits Emily Field 2 of 103 Original Nestle® Paid Home Chocolate Chip Biscuits Sue Martinez 3 of 103 Original Nestle® Paid House Chocolate Chip Cookies Deb 4 of 103 Original Nestle® Chocolate House Chocolate House Chip Biscuits Janet H 5 of 103 Original Nestle® Paid House Chocolate Chip Biscuits london_clash 6 of 103 Original Nestle® Paid House Chocolate Chip Biscuits Suzanne 7 of 103 Original Nestle® Paid House Chocolate Chip Biscuits Nicky Kibble 8 out of 10 3 Original Nestle® Paid House Chocolate Chip Biscuits Byri Bailey 9 of 103 Original Nestle® Paid House Chocolate Chip Biscuits Edpflaum 10 of 103 Original Nestle® Paid House Chocolate Chip Biscuits Cyrus 12 of 103 Original Nestle® ® Paid House Chocolate Chip Biscuits Nancy Roy 13 of 103 Original Nestle® Paid House Chocolate Chip Biscuits ChocolateFiend 14 of 103 Original Nestle® Paid House Chocolate Chip Biscuits Eliza 15 of 103 Original Nestle® Paid House Chocolate Chip Biscuits jazmine 16 of 103 Original Nestle® Paid House Chocolate Chip Biscuits Lisa Warne 18 of 103 Original Nestle® Paid House Chocolate Chip Cookies Lja 19 of 103 Original Nestle® Paid House Chocolate Chip Biscuits Hal Cain 20 of 103 Original Nestle® Paid House Chocolate Chip Cookie chewy, homemade taste. Our favorite chocolate chocolate Cookies ready to eat in 13 minutes. Full of our original pieces, these cookies deliver the rich, creamy half-sweet chocolate you came to love from NESTL® TOLL HOUSE®. Our best tasting cookies ever! Now softer and chewier, just like homemade. Nutrition Facts About 17 servings per container Serving size 2 tablespoons (28g) Number per serving of calories 120% daily value Total fat 6g 8% Saturated fat 2.5g 1 Trans Fat 0g Cholesterol 10mg 3% sodium 120mg 5% Total Carbohydrates 17g 6% Dietary Fiber 0g 0% Total Sugar 10g Incl. 10g Added sugar 20% Protein 1g Vitamin D 0mcg Calcium 0mg Iron 0.2mg Potassium 40mg 0% 0% 0% 0% 0% 0% - % Daily Cost (DV) tells you how much nutrients in a serving of food contributes to your daily diet. 2,000 calories a day is used for general nutrition tips. The dough can be frozen for up to 2 months if frozen before the use date on the packaging. Frozen dough can be baked in a preheated oven. Just add 1-2 minutes of baking time. Chilled Cookie Refrigerated Cookie Dough Our best tasting cookie ever, is now softer and chewier with 10% more chocolate chips! Our chilled cookie dough makes it easy. Just break, bake and enjoy your favorite chocolate chip cookies. Full of our original pieces, these cookies are just as homemade and deliver the rich, creamy semi-sweet chocolate you came to love from NESTL® TOLL HOUSE®. Nutrition Facts 24 servings per container Serving size 1 Cookie (19g) Amount per serving of calories 90% Daily cost Total fat 4g 5% Saturated fat 2g 10% Trans Fat 0g Cholesterol 10mg 3% sodium 85mg 4% Total Carbohydrates 11g 4% Dietary Fiber 0g 0% Total Sugars 7g Incl. 7g Added Sugar 14% Protein qlt;1g Vitamin D 0mcg Calcium 0 mg Iron 0.1mg Potassium 30mg 0% 0% 0% 0% 0% 0% - % Daily Cost (DV) tells you how much nutrients in a serving of food contributes to your daily diet. 2,000 calories a day is used for general nutrition tips. For the rounder cookies, lightly round the corners of the dough before placing on a baking sheet. Bake one baking sheet at a time, on the central rack in the oven. Start at the lowest recommended time and add time as needed. The dough can be frozen for up to 2 months if frozen before the use date on the packaging. Frozen dough can be baked in a preheated oven. Just add 1-2 minutes of baking time. ©2020 Walmart Stores, Inc. Inc. nestle toll house chocolate chip cookie dough baking instructions

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