

Matthew Kelcourse's 1st Prize-Winning Toll House Cookies (after Ruth Wakefield)

2 1/4 cups of all-purpose flour  
1 teaspoon of baking soda  
1 teaspoon of salt  
2 sticks softened butter (1 cup)  
3/4 cup of granulated sugar  
3/4 cup of packed brown sugar  
1/2 teaspoon of water  
1 teaspoon vanilla extract  
2 cups (12-oz. package) Nestle Toll House Semi-Sweet Chocolate Morsels  
2 large eggs  
1 cup of chopped walnuts

1. Preheat oven to 375 degrees F. 2. Combine flour, baking soda and salt in a small bowl. 3. Beat butter, granulated sugar, brown sugar, water and vanilla extract in a large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. 4. Gradually beat in the flour mixture, then stir in the morsels and nuts. 5. Drop by rounded tablespoon onto ungreased baking sheets. 5. Bake from 9 to 11 minutes or until golden brown.