

You've made Toll House America's **#1** cookie...



A true American success story—Toll House cookies were “born” just 20 years ago at the famous Toll House Inn. The recipe called for Nestlé's Semi-Sweet Chocolate—and still does! Only Nestlé's fills these favorite crispy cookies with the richer flavor of quality chocolate. Only Nestlé's crams them with the chewy delight of chunky whole Morsels. So easy to make.

**RECIPE ON EVERY PACKAGE OF NESTLÉ'S SEMI-SWEET MORSELS.**

Now try this sensational new Toll House

**#2** 



**TOLL HOUSE MARBLE SQUARES**

Preheat oven to 375°F. Sift together 1 c. plus 2 tbs. sifted flour, ½ tsp. baking soda, ½ tsp. salt—set aside. Blend ½ c. soft butter (or shortening), 6 tbs. granulated sugar, 6 tbs. brown sugar, ½ tsp. vanilla, ¼ tsp. water. Beat in 1 egg. Add flour mixture—mix well. Stir in ½ c. coarsely chopped nuts. Spread in greased 13" x 9" x 2" pan. Sprinkle one 6-oz. pkg. (1 c.) Nestlé's Semi-Sweet Chocolate Morsels over top of batter. Place in oven 1 min. Remove from oven and run knife through batter to marleize. Return to oven and continue to bake. **BAKE at: 375°F. TIME: 12 to 14 min. Cool. Cut in 2" squares. YIELD: 2 dozen**

**NESTLÉ'S MAKES THE VERY BEST CHOCOLATE!**

Remember...“round” or “square”...

Only Nestlé's Chocolate makes these authentic Toll House treats!