

Prep Time: 10 mins

Baking Time: 10 mins

Cooling Time: 20 mins

Yields about 4 dozen cookies

Ingredients:

- 1 ½ cups (3 sticks) butter, softened
- 34 cup powdered sugar
- 1 tablespoon vanilla extract
- ½ teaspoon salt
- 3 cups all-purpose flour
- 1 ¾ cups (10-oz. pkg.) Nestle Toll House Holiday Shapes & Morsels
- ½ cup finely chopped nuts

Powdered sugar

Directions:

BEAT butter, sugar, vanilla extract and salt in large mixer bowl until creamy. Gradually beat in flower; stir in Shapes & Morsels and nuts. Shape level teaspoons of dough into 1 ¼ inch balls. Place on ungreased baking sheets.

BAKE for 10-12 minutes or until cookies are set and lightly browned. Remove from oven. Sift powdered sugar over hot cookies on baking sheets. Cool on baking sheets for 10 minutes; remove to wire racks to cool completely. Sprinkle with additional powdered sugar, if desired. Store in airtight containers.

