

LEMON NUT WHITE CHIP COOKIES

An unusual yet winning combination of flavors characterizes this drop cookie.

LEVEL Easy

ESTIMATED TIMES

Preparation: 12 mins. Baking: 7 mins.

Cooling: 13 mins.

YIELDS about 3 dozen cookies

INGREDIENTS

- 1½ cups all-purpose flour*
- ¾ teaspoon baking soda*
- ½ teaspoon salt*
- ¾ cup (1½ sticks) butter or margarine, softened*
- ½ cup packed brown sugar*
- ¼ cup granulated sugar*
- 1 large egg*
- 1 tablespoon lemon juice*
- 2 cups (12-oz. pkg.) Nestlé®*
Toll House® Premier White Morsels
- 1 cup coarsely chopped walnuts*
or cashew nuts
- 1 teaspoon grated lemon peel*

DIRECTIONS

PREHEAT oven to 375°F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, brown sugar and granulated sugar in large mixer bowl until creamy. Beat in egg and lemon juice; gradually beat in flour mixture. Stir in morsels, nuts and lemon peel. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 7 to 10 minutes or until edges are lightly browned. Cool on baking sheets for 3 minutes; remove to wire racks to cool completely.

