## One 10-oz. pkg. (1½ c.) Nestlés Toll Houses Mint1/2 c. firmly packed brown

Chocolate Morsels, divided ¼ c. sugar ¼ c. sugar ½ tsp. baking soda ½ tsp. salt ½ c. chopped nuts

Preheat oven to 375°F. Melt over hot (not boiling) water, ¾ c. mint-chocolate morsels; stir until smooth. Remove from heat; cool. In bowl, combine flour, baking soda and salt; set aside. In bowl, combine butter, brown sugar, sugar and vanilla extract; beat until creamy. Add melted morsels and egg; beat well. Grad-

brown sugar, sugar and vanilla extract; beat until creamy. Add melted morsels and egg; beat well. Gradually blend in flour mixture. Stir in remaining ¾ c. mint-chocolate morsels and nuts. Drop by rounded tbsp. onto ungreased cookie sheets.

BAKE at; 375°F.

Allow to stand 2-3 mins. before removing from cookie sheets: cool. MAKES: about 1½ dz. 2″ cookies.