



TRIPLE CHOCOLATE CHIP COOKIES – United States

1-1/8 cup all purpose flour

1/2 teaspoon baking soda

1/2 teaspoon salt

1/2 cup unsalted butter

6 Tablespoons granulated sugar

6 Tablespoons firmly packed brown sugar

1 egg

1 teaspoon vanilla

1 cup chocolate chips of your choice

TRY: 1/3 cup each dark chocolate chips, white chocolate chips, and milk chocolate chips OR 1/3 cup mint flavored chocolate chips, semi-sweet chocolate chips, and dark chocolate chips

1/2 cup chopped pecans or your favorite nuts, optional

Preheat oven to 375F degrees. Place nonstick mats on insulated cookie sheets.

In a large bowl, stir together flour, baking soda, and salt. Set aside.

In a mixing bowl, beat butter until soft; add granulated sugar, brown sugar, and vanilla extract.; mix until creamy. Add egg; beat well. On a low mixer speed, gradually stir in flour mixture until cookie dough forms. Stir in 1 cup of your desired variety of chips and nuts if desired.

With a 1 Tablespoon cookie scoop of dough, drop dough over prepared cookie sheets leaving about 2 inches between cookies. Bake in 375F degree oven for 9 to 12 minutes or golden brown. Remove from oven. Cool on pan five minutes; remove to cooling racks to cool completely. Yield: about 2-1/4 dozen cookies

About this recipe: Recipes for chocolate chip cookies can be found on almost every chocolate chip producer's product in the United States. Crisp, crunchy, chewy, or a little soft, these cookies are favorites in the United States, where it was created. There are several stories how it became famous but the bottom line is that they are popular and so delicious. Triple Chocolate Chip Cookies is designed to encourage you to use different kinds of chips in this popular cookie. It makes a smaller batch of cookies, but you can double the recipe.

Note: I remember my dad always wanted a batch of chocolate chip cookies for his Christmas present. It was the only cookie I baked as a child and made me into a cookie baking lover.

A **chocolate chip cookie** is a [drop cookie](#) that originated in the [United States](#) and features [chocolate chips](#) as its distinguishing ingredient. The traditional recipe combines a dough composed of butter and both brown and white sugar with semi-sweet chocolate chips. Variations include recipes with other [types of chocolate](#) as well as additional ingredients such as [nuts](#) or [oatmeal](#).

1

History

The chocolate chip cookie was invented by [Ruth Graves Wakefield](#). She owned the [Toll House Inn](#), in [Whitman, Massachusetts](#), a very popular restaurant that featured home cooking in the 1930s. Her cookbook, *Toll House Tried and True Recipes*, was first published in 1936 by M. Barrows

& Company, [New York](#). The 1938 edition of the cookbook was the first to include the recipe "Toll House Chocolate Crunch Cookie" which rapidly became a favorite cookie in American homes.^[1]

Differing versions of discovery

Ruth Wakefield stated that she deliberately invented the cookie. She said, "We had been serving a thin butterscotch nut cookie with ice cream. Everybody seemed to love it, but I was trying to give them something different. So I came up with Toll House cookie."^[1]

A different version of events says that Wakefield is said to have been making chocolate [cookies](#) and on running out of regular [baker's chocolate](#), substituted broken pieces of [semi-sweet chocolate](#) from [Nestlé](#) thinking that they would melt and mix into the batter.^[citation needed] They did not and the chocolate chip cookie was born.^[2]

A still different history of the cookie derives from George Boucher, who was at one time head chef at the Toll House Inn, and his daughter, Carol Cavanagh, who also worked there. Contradicting Nestlé's claim that Wakefield put chunks of chocolate into cookie dough hoping they would melt, the daughter stated that the owner, already an accomplished chef and author of a cookbook, knew enough about the properties of chocolate to realize it would not melt and mix into the batter while baking.

Boucher said that the vibrations from a large [Hobart](#) electric mixer dislodged bars of Nestlé's chocolate stored on the shelf above the mixer which caused the chocolate to fall into the sugar cookie dough mixing below. He claims to have overcome Wakefield's impulse to discard the dough as too badly ruined to waste effort baking them, leading to the discovery of the popular combination.^[citation needed]

Nestlé marketing

Every bag of Nestlé chocolate chips sold in [North America](#) has a variation (butter vs. margarine is now a stated option) of her original recipe printed on the back.^[citation needed]

During [WWII](#), US soldiers from [Massachusetts](#) who were stationed overseas shared the cookies they received in [care packages](#) from back home with soldiers from other parts of the US. Soon, hundreds of soldiers were writing home asking their families to send them some Toll House cookies, and Wakefield was soon inundated with letters from around the world asking for her recipe. Thus began the nationwide craze for the chocolate chip cookie.^{[3][4]}

Present day

Although the Nestlé's Toll House recipe is widely known, every brand of chocolate chips, or "semi-sweet chocolate morsels" in Nestlé parlance, sold in the U.S. and Canada bears a variant of the chocolate chip cookie recipe on its packaging. Almost all baking-oriented [cookbooks](#) will contain at least one type of recipe.

Practically all commercial bakeries offer their own version of the cookie in packaged baked or ready-to-bake forms. There are at least three national (U.S./[North America](#)) chains that sell freshly baked chocolate chip cookies in [shopping malls](#) and standalone retail locations. Several businesses—including [Doubletree](#) hotels, [Citibank](#), [Aloha](#), and [Midwest Airlines](#)—offer freshly baked cookies to their patrons to differentiate themselves from their competition.

There is an [urban legend](#) about [Neiman Marcus](#)' chocolate chip cookie recipe that has gathered a great deal of popularity over the years.^[5]

To honor the cookie's creation in the state, on July 9, 1997, [Massachusetts](#) designated the chocolate chip cookie as the Official State Cookie, after it was proposed by a third-grade class from [Somerset, Massachusetts](#).