



Chocolate Chip Cookies Become an American Classic

Triple Chocolate Chip Mint Cookies

Welcome to: A winning "bakeoff" chocolate chip cookie with Presidential style

- 2-3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1-1/4 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup brown sugar, firmly packed
- 1 teaspoon vanilla extract
- 2 eggs
- 1 cup each white chocolate chips, milk or semi-sweet chocolate chips,
and mint chocolate chips
- 1 cup coarse chopped walnuts

- Preheat oven to 375°F.
- In a large bowl, stir together dip measured flour, baking soda and salt.

- In a mixing bowl, beat butter until soft; add granulated sugar, brown sugar, and vanilla extract; mix until creamy.
- Add eggs, 1 at a time, beating well after each addition.
- On low speed, slowly mix in flour mixture until cookie dough forms.
- Stir in white chips, chocolate chips, mint chips, and walnuts.
- For each cookie. With a 1-1/2 Tablespoon cookie scoop of dough; form into a ball; place on parchment cookie sheets about 2-inches apart Lightly flatten the top of each cookie ball. Bake on upper over rack in preheated 375-degree F oven for about 10 minutes or light golden brown. Let cool about 5 to 10 minutes; remove to cooling rack to cool completely Yield: 4 to 5 dozen cookies

Cook's Note: I changed the original recipe to use all-natural butter in place of vegetable shortening, added more flour to balance that change, added a few semi-sweet chocolate chips, and reduced the amount of walnuts added.

Recipe Inspired by: Margaret Brown Klapthor et. al. *The First Ladies Cook Book*. New York: Parents' Magazine Press, 1969.

Michelle Obama's Original Winning 'Bake-Off Recipe

See: *Presidential Cookie Bake-Off*. Family Circle, p.8, August 2012. familycircle.com

About the Recipe: First Lady Michelle Obama won the Family Circle sponsored contest in 2012. It contains three kinds of chips, white, mint, and milk chocolate, as well as chopped walnuts. American natural butter in this updated recipe creates a crunchy texture and melt-in-your-mouth richness. It's our All-American favorite cookie with a touch of inspiration.

How Chocolate Chip Cookies Become an American Classic:

In the 1930's, Ruth Wakefield, owner of the Toll House Inn in Whitman, Massachusetts, served home cooked meals to her guests. She was baking buttery sugar cookies and wanted to add some baker's chocolate. Unable to locate any, she decided to crush some Nestle's semi-sweet chocolate and mix them into the batter or as some people say, they just fell into the batter. Like all good stories, the bottom line is that a new cookie was created, and Andrew Nestle got the recipe from her. Yes, it is the one on the package. What did Ruth get? How about a lifetime supply of chocolate chips. You might wonder how it turned into an American Classic. Well, one taste will answer that question. The texture and flavor combinations at play in a chocolate chip cookie are unique and every bite is like a new taste adventure.

Enjoy the Story **Powerful Splurge Recipe**

It was a presidential election year, and Family Circle magazine sponsored a bake-off cookie contest between the contenders for First Lady, Michelle Obama, and Ann Romney. In Washington, tasters at the restaurant, Occidental Grill & Seafood located just two blocks away from the White House, voted for the bake-off cookie winner.

Obama submitted a “splurge” recipe created by the godmother of her daughters, and Romney, a baking enthusiast, submitted a recipe for M&M cookies.

When the secret votes were counted, Michelle Obama was declared the winner of the Family Circle Presidential Cookie Bake-Off. Mama Kaye’s White and Dark Chocolate Cookies with their salty/sweet flavor, chewy texture, and loaded with those popular melting chocolate chips, were judged the perfect special cookie treat.

Now You Know the Rest of the Story