

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.