

Open Source Cookies (Chocolate Peanut Butter Chip)

With this information, you can make cookies like mine...or you can make cookies that are uniquely yours! Just like open source software, the basic information is easy to find, and then you can use it in the way that works best FOR YOU. You can make changes, improvements, get help from other bakers, even start from scratch and create your own original recipe.

The original recipe, available on chocolate chip bags for years:

Original Nestlé Toll House Chocolate Chip Cookies

2 ¼ c all-purpose flour
1 tsp baking soda
1 tsp salt
1 c (2 sticks) butter, softened
¾ cup granulated sugar
¾ cup packed brown sugar
1 tsp vanilla extract
2 eggs
2 c (12 ounces) Nestlé Toll House Semi-Sweet Chocolate Morsels
1 c chopped nuts

Combine flour, baking soda, and salt in a small bowl. Beat butter, granulated sugar, brown sugar, and vanilla in a large mixing bowl. Beat in eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoons onto ungreased cookie sheets.

Bake in preheated 375°F oven for 9 to 11 minutes until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely. Makes 5 dozen.

My modifications:

- Reduced flour to 2 cups and added ¾ cup baking cocoa
- Increased butter to 2½ cups
- Used 2 cups granulated sugar
- Used Reese's Peanut Butter chips instead of chocolate chips
- Omitted the nuts
- Baked for 8-9 minutes for a softer, chewier cookie