

Toll House Cookie Recipe

Introduction

Cookie recipe adapted from the Toll House cookie recipe that is on their chocolate chips.



Ingredients

5 oz white sugar

A bit molasses (or just substitute some of the white sugar for brown)

1 stick butter

1 tsp vanilla

1 tbsp milk (if using powder emulsifier)

5 oz flour

1/2 tsp salt (if butter is not salted)

1/2 tsp baking soda

1 tsp emulsifier (or 1 tbsp liquid aquafaba)

6 oz chocolate chips

Instructions

1. Preheat the oven to 350-375°F depending on your mood.
2. Whip the butter with the sugar.
3. Gently fold the molasses, vanilla, and milk in while avoiding deflating the butter (add liquid aquafaba at this stage if using) sometimes additional milk is needed, add until the consistency seems right.
4. In a separate bowl mix together the flour, baking soda, salt, emulsifier.
5. Add the flour mixture into the butter mixture mixing slowly ish to avoid totally deflating the butter.
6. Scoop balls of dough onto a baking sheet.
7. At this point you can refrigerate the whole sheet (if you refrigerate the balls off the sheet, refrigerate the sheet as well so that the heat from the room temp sheet doesn't melt the fridge temp cookies).
8. Bake for 10-15 minutes until golden brown.
9. Let the cookies cool for 2 minutes on the baking sheet.
10. Then let the cookies cool an additional 10 minutes, ideally on a cooling rack.