**COOKIES**

A **chocolate chip cookie** is a [drop cookie](https://en.wikipedia.org/wiki/Cookie" \l "Classification) that features [chocolate chips](https://en.wikipedia.org/wiki/Chocolate_chip) or chocolate morsels as its distinguishing ingredient. Chocolate chip cookies originated in the United States in 1938, when [Ruth Graves Wakefield](https://en.wikipedia.org/wiki/Ruth_Graves_Wakefield) chopped up a [Nestlé](https://en.wikipedia.org/wiki/Nestlé) [semi-sweet](https://en.wikipedia.org/wiki/Semi-sweet_chocolate) [chocolate bar](https://en.wikipedia.org/wiki/Chocolate_bar) and added the chopped chocolate to a cookie recipe.

Generally, the recipe starts with a dough composed of flour, butter, both [brown](https://en.wikipedia.org/wiki/Brown_sugar) and [white sugar](https://en.wikipedia.org/wiki/White_sugar), semi-sweet chocolate chips, [eggs](https://en.wikipedia.org/wiki/Egg_(food)), and [vanilla](https://en.wikipedia.org/wiki/Vanilla). Variations on the recipe may add other [types of chocolate](https://en.wikipedia.org/wiki/Types_of_chocolate), as well as additional ingredients such as [nuts](https://en.wikipedia.org/wiki/Nut_(fruit)) or [oatmeal](https://en.wikipedia.org/wiki/Oatmeal). There are also [vegan](https://en.wikipedia.org/wiki/Vegan) versions with the necessary ingredient substitutions, such as vegan chocolate chips, vegan margarine, and egg substitutes. A *chocolate chocolate chip cookie* uses a dough flavored with chocolate or [cocoa powder](https://en.wikipedia.org/wiki/Cocoa_powder), before chocolate chips are mixed in. These variations of the recipe are also referred to as ‘*double*’ or ‘*triple*’ chocolate chip cookies, depending on the combination of dough and chocolate types.

## History

### Invention

The chocolate chip cookie was invented by American chef [Ruth Graves Wakefield](https://en.wikipedia.org/wiki/Ruth_Graves_Wakefield) in 1938.[[1]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-Baker's_Daughter-1)[[2]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-Stephanos-2) She invented the recipe during the period when she owned the [Toll House Inn](https://en.wikipedia.org/wiki/Toll_House_Inn), in [Whitman, Massachusetts](https://en.wikipedia.org/wiki/Whitman,_Massachusetts). In this era, the Toll House Inn was a popular restaurant that featured home cooking. A myth holds that she accidentally developed the cookie, and that she expected the chocolate chunks would melt, making chocolate cookies. That is not the case; 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."[[3]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-cookiebook-3) She added chopped up bits from a [Nestlé](https://en.wikipedia.org/wiki/Nestlé) semi-sweet chocolate bar into a cookie.[[4]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-4) The original recipe in *Toll House Tried and True Recipes*[[5]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-5) is called "Toll House Chocolate Crunch Cookies". Wakefield gave Nestle the recipe for her cookies and was paid with a lifetime supply of chocolate from the company.[[6]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-6)

### Later history

Wakefield's 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.[[3]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-cookiebook-3)

During World War II, soldiers from [Massachusetts](https://en.wikipedia.org/wiki/Massachusetts) who were stationed overseas shared the cookies they received in [care packages](https://en.wikipedia.org/wiki/Care_package) from home with soldiers from other parts of the United States. Hundreds of soldiers wrote home asking their families to send them Toll House cookies, and Wakefield received letters from around the world requesting her recipe,[[7]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-7)[[8]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-8) helping spread their popularity beyond the east coast.[[9]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-9) Chocolate chip cookies were first sold in the UK in 1956 by [Maryland Cookies](https://en.wikipedia.org/wiki/Maryland_Cookies).[[10]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-10)

### Original recipe

Sue Brides, a baker who worked with [Ruth Graves Wakefield](https://en.wikipedia.org/wiki/Ruth_Graves_Wakefield) at the [Toll House Inn](https://en.wikipedia.org/wiki/Toll_House_Inn), passed down the original recipe to her daughter, Peg, who shared it in a 2017 interview:[[2]](about:reader?url=https%3A%2F%2Fen.wikipedia.org%2Fwiki%2FChocolate_chip_cookie" \l "cite_note-Stephanos-2)

* 1+1⁄2 cups (350 mL) shortening
* 1+1⁄8 cups (265 mL) sugar
* 1+1⁄8 cups (265 mL) brown sugar
* 3 eggs
* 1+1⁄2 teaspoon (7.5 g) salt
* 3+1⁄8 cups (750 mL) of flour
* 1+1⁄2 teaspoon (7.5 g) hot water
* 1+1⁄2 teaspoon (7.5 g) baking soda
* 1+1⁄2 teaspoon (7.5 g) vanilla
* chocolate chips (The *Tried and True Recipes* cookbook specifies "2 bars (7 oz.) Nestlé's yellow label chocolate, semi-sweet, which has been cut in pieces the size of a pea.").