



BKN 315 – Week 2

Cookie Baking

Chocolate Chip Cookies



Overview

- The origin of Chocolate Chip Cookies
- The Recipe and Instructions
- Troubleshooting
- Common Variants



In this presentation I will...

- go over a brief history of Chocolate Chip Cookies
- walk you through The Recipe
- discuss some common mistakes
- I will also briefly cover some Common Variants



Cookie Type

Chocolate Chip Cookies

- Drop Cookies
- With Chunks of Chocolate



Chocolate Chip Cookies are drop cookies, this means they are made from a relatively soft dough that is dropped by spoonfuls onto the baking sheet.

During baking, the mounds of dough spread and flatten.



History

Invented By

Ruth Graves Wakefield

Time Frame

Late 1930s

Original Name

"Toll House Chocolate Crunch Cookie"

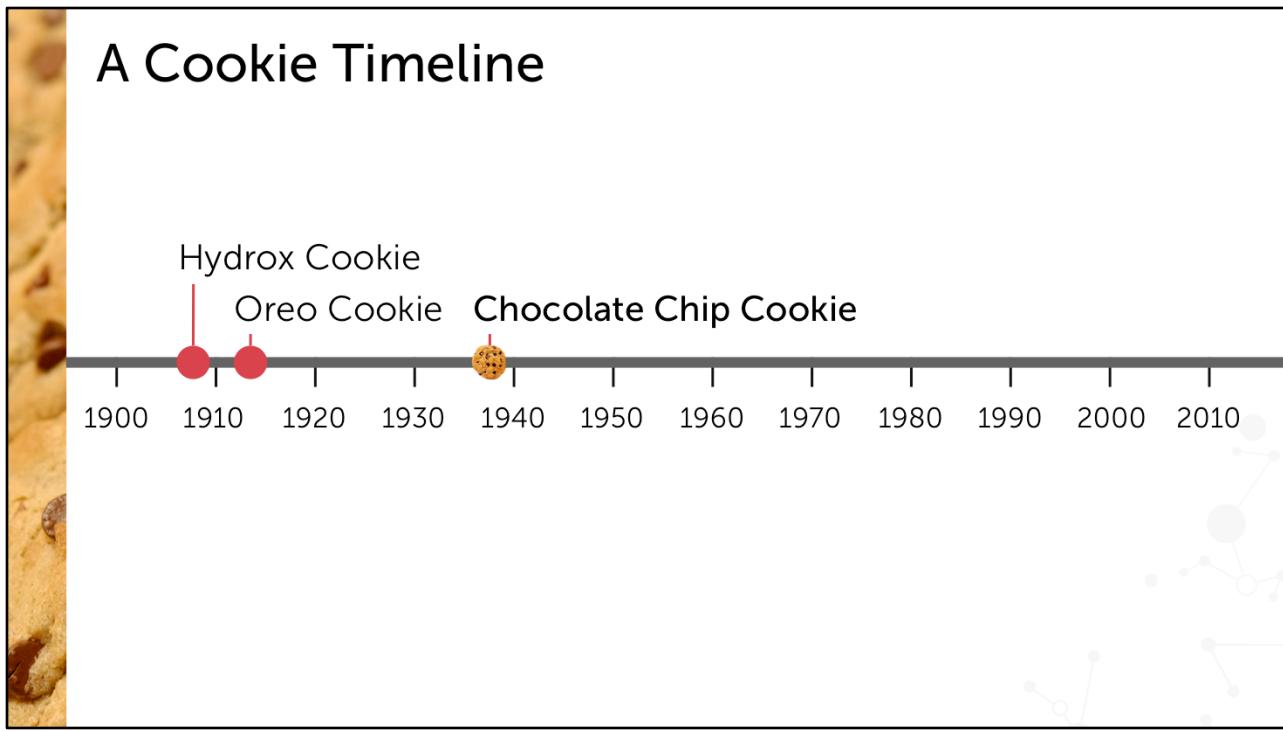


The Chocolate Chip Cookie was Invented in the late 1930s by Ruth Graves Wakefield while working at the **Toll House Inn of Whitman, Massachusetts**

The recipe was first *published* in 1938 under the name "Toll House Chocolate Crunch Cookie"

There are competing stories as to who the true inventor was, but they all place the invention in the Toll House.

Sadly the Toll House Inn was destroyed in a fire in 1984. A refurbished version of the original Toll House sign still exists, along with a historical marker. Both in the parking lot of what is now a Wendy's.



While the first Chocolate Chip Cookie recipe was published in 1938, did you know that Oreos were invented about two decades earlier? Further, did you know that the Oreo Cookie is a knock-off of what is known as the Hydrox Cookie?

The Hydrox cookie was invented in 1908, the Oreo came along in 1912, and then in the late 1930s the Chocolate Chip Cookie was invented.



The Recipe

- 2 cups Chocolate Morsels
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs

Makes about 2.5 Dozen Medium sized cookies



Here are all of the ingredients you will need to make our recipe today:



Tools

- 2 Large mixing Bowls
- Baking sheets
- Small saucepan
- Electric mixer (*optional*)
- Flour sifter (*optional*)



You will also need a few tools:

- 2 Large mixing Bowls

We will be using one to mix our dry ingredients, and the other for the wet ingredients, later we will mix them together into one bowl.

- Baking sheets

The size of your baking sheets will determine how many you will need.

- Small Saucepan

We will use this to melt the butter

- Electric mixer (*optional*)

To get the best possible cookie dough mixture with the least amount of physical effort, I recommend using an electric mixer.

- Flour sifter (*optional*)

A flour sifter will help evenly mix the flour and baking soda. It does this by breaking up the tiny clumps that can form in the flour and baking soda.

Lets get to the steps!



Part 1 – Preheating & Melting

Step 1 – Preheat Oven to 350° F.

Step 2 – Melt the Butter.



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Step 2 – Melt the Butter in a small saucepan on low. Be sure to not let the butter burn!



Part 2 – Combining the Ingredients

Step 3 – Sift the flour, salt, and baking soda into a mixing bowl.

Step 4 – Pour the butter into the second mixing bow, along with the brown sugar, white sugar and vanilla. Mix together well.

Step 5 – Add the 2 eggs to the wet ingredients. Mix in well.

Step 6 – Slowly add the dry ingredients to the wet ingredients.

Step 7 – Mix in the chocolate morsels.



Step 3 – Sift the flour, salt, and baking soda into a mixing bowl.

Mix them together thoroughly.

If you don't have a sifter, you can use a wisk instead. It's important to break up the tiny clumps and mix the ingredients together.

Step 4 – Pour the butter, the brown sugar, white sugar and vanilla into the second mixing bow,

- Mix the butter and sugars until you have a smooth consistent semi-thick liquid.
- To ensure your cookies are light, fluffy and not flat, be sure to beat the mixture for at least 4 minutes. This is where an electric mixer can be helpful.
- During mixing, be sure to periodically scrape the bowl and add it back into the mixture. If too much of the ingredients are left on the side of the bowl, you will have inconsistent results.

Step 5 – Add the 2 eggs to the wet ingredients.

Beat the mixture for another minute to get the eggs thoroughly mixed in.

Step 6 – Slowly add the dry ingredients to the wet ingredients bowl.

Add in a small amount at a time, beating the mixture constantly.

You want to keep an eye for for clumping flour!



Part 3 – Preparing for Baking

Step 8 – Chill the dough in the fridge for 20 minutes.

Step 9 – Line your baking sheets with parchment paper.

Step 10 – Spoon the cookie dough onto the cookie sheets.



Step 8 – Next we want to place the dough in the refrigerator for 20 minutes.

Chilling it will help the cookies bake evenly, spread out less on the pan, and give them that chewy inside and crisp outside.

Step 9 – Line your baking sheet(s) with parchment paper.

This will make sure your cookies don't get stubbornly stuck to your pan, and allow for easier clean up.

Step 10 – Spoon the cookie dough onto the cookie sheet(s).

You can make the portions as big as you like, the important thing is to be consistent. This way all of your cookies bake at the same rate in the oven.



Part 4 – Baking

Step 11 – Bake the cookies for 15-20 minutes.

Step 12 – Let the cookies cool for 10 minutes.



Step 11 – Bake the cookies for 15-20 minutes or until they are golden brown.

Step 12 – Let the cookies cool for 5 minutes on the parchment paper in the pan before removing them, this will allow them to firm up a bit so they stay together nicely when you store them.



Cookie Troubleshooting

Problem: Unevenly baked batches of cookies

Solution: Rotate the pan during baking.

Problem: Cookies have overly crisp edges.

Cause: You skipped chilling the cookies.



Just a couple troubleshooting tips here.

First The problem of Unevenly baked batches of cookies.

If you portioned out the cookies equally, then it might be that your oven heats unevenly.

The solution is to rotate the pan in the oven mid-way through the baking.

Second, the cookies have overly crisp edges.

This comes from not chilling the cookies. If the dough is warm from the mixing process and put right in the oven, the cookie dough can spread out faster, and farther than you want. This makes for cookies with thin edges that crisp up.

Always remember to chill the dough!



Chocolate Chip Cookie Variants

Mint Chocolate Chip Cookies

- 1/2 teaspoon peppermint extract
or
- Use Mint Chocolate Chips

M&M® Cookies

- Use M&M candies instead of chocolate chips

White Chocolate Chip Cranberry Cookies

- Replace the 2 cups of Chocolate Chips with:
 - $\frac{3}{4}$ cup white chocolate chips
 - $\frac{3}{4}$ cup dried cranberries





Quiz Question 1

I'm not sure I was clear, should you burn the butter or not?

- A) Yes
- B) No





Question 2

While going through the steps, I misspoke again, what did I get wrong?

- A) Told you to add five eggs instead of two.
 - B) Said "Step 14" instead of "Step 11."
 - C) Said "chocolate morsels" instead of "chocolate chips".
 - D) Forgot to tell you to add in the brown sugar.
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Question Answers

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