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I am baker chocolate chip cookies

The history of chocolate cookies began in 1937. Ruth Graves Wakefield and her husband bought an old roadside stop and turned it into a traveller's inn. They called it toll House Inn, which is now a name synonymous with chocolate cakes. Ruth was making a version of an older recipe for Butter Drop Do cookies, which had a chocolate version. She put it in part of a chopped Nestle bar. But the bar didn't melt, creating the first chocolate cake. The name Toll House is no longer a registered trademark, but this chocolate cookie is the best hands-down. Variations include adding everything from oatmeal, M&M, and nuts to creating a monster cookie. This is a versatile basic cookie recipe that is easy to modify. Gather essentials: 2 bowls2 sticks of butter2 large eggs1 teaspoon vanilla3/4 cup sugar3/4 cup brown sugar (packed)21/4 cup flour1 teaspoon salt1 teaspoon baking soda1 12 oz packet of chocolate chips1 cup chopped nuts, if desired Preheat the oven to 375 degrees f. Remove cake pans and cooling shelves. PhotoBasica/Getty Images Butter should be soaked on the counter before it starts. Take care to soft it, but not melted. Start with the cream of wet ingredients, butter, vanilla, and eggs until all a consistency. Add the sugar and brown sugar and mix well. Measure the dry ingredients, except chips and nuts, in a second bowl. Mix well with a fork or whisk to avoid tufts of baking soda. Add the dry ingredients to the mixture and stir until completely mixed. A standing mixer can also be used, but prepare the dough in the same way. PeopleImages/Getty Images Finally, mix in chocolate chips. For less chocolate cookies, use 3/4 of the bag. Mix well. If the nuts are used, they can be added at the same time as chocolate. You can replace some of the flour with oatmeal, half a cup for half a cup, if desired. princessdlaf/Getty Images Using two teaspoons, place rounded spoons of cookie dough on cookie sheets. Do not flatten the dough and leave room for it to spread during baking. Place the cake sheets in the oven and set the timer for 10 minutes. Depending on the oven, cookies should bake for 10-12 minutes. RyanJLane /Getty ImagesAfter removing cookie sheets from the oven, allow cookies to cool for one or two minutes. Gently lift them off the cookie sheet and put them on the cooling shelves. After the cookie sheet has cooled enough to handle, you can start spooning up more cookie dough to bake. The amount of finite depends on the size. This recipe usually makes 2-3 dozen. TheCrimsonMonkey/Getty ImagesChocolate chip cookies are very popular hot from the oven. They are soft and chewy, and delicious. They can be dunked in coffee or milk, or consumed as it is, even completely cooled. It might be hard to imagine that you could have any cookies remaining, especially if there is children in the house. But sometimes there's more cookies than you have room. They can be placed in plastic bags and refrigerated for a week, or placed in the freezer for up to two months. LauriPatterson/Getty Images Chocolate chip cookie dough can be made up to a week in advance and stored in the fridge. Some recipes suggest refrigeration of the dough for thirty minutes before baking. This is an easy way to have hot cookies at night after a hard day at work or to have everything ready for kids to help after school. RyanJLane/Getty Images A variant of drop cookies, sliced cookies create a more even result. The basic chocolate cookie dough can be chilled, divided in half and rolled into logs. Refrigerate until cool again, and slice off 1/2 inch. Arrange the slices on cookie sheets, then bake and cool them as with the basic recipe. MW47/Getty Images Chocolate chip cookie dough can also be used to make blonde brownies. To do this, grease a jelly roll pan. Press the dough evenly in the pan and bake for 20-25 minutes at 350 degrees. They must be carefully supervised so as not to burn or dry. Place the pan on top of a cooling stand. Once cool, slice blonde brownies into bars. DebbiSmirnoff / Getty Images You will get different results from shortening or margarine than from butter. Shortening makes cookies thicker, while those made with butter are usually flatter. The slightly underbaked chocolate chip cookies keep them softer and chewier, although you want to make sure that they are completely cooked because of the egg. You may need to add a tablespoon of water or milk if the flour is extremely dry, or if you use smaller eggs. LauriPatterson / Getty Pictures 01/01/2008 VERRY exXCELLENT COOOKIE! I worked 10 years as a baker and the recipe I used to bake shop was similar, except this recipe didn't ask for any tatar cream, so I added it to my version. I added 1/2 tspn. What it does is make the cookie crack better when baking, which gives it a better appeal in appearance as appose to which good top cookie looking that I don't like. It doesn't do anything for flavor, so if you don't care if its smooth or cracked, then don't bother with the suggestion. 01/20/2007 If it's even possible, I found a way to make these even better! I ran out of flour, so I used 2 cups of ground oatmeal (Put it in blender until fine ground as flour). The result was amazing. 09/17/2006 This is the perfect chocolate chip cookie! Crunchy on the outside and chewy on the inside! For added flavor I also add it cup of white chocolate chips mark that Aldi wears ... Wonderful.... better then Nestles!) Some have said that their cookies were too cakelike, this is caused by adding too much flour. To help prevent this, spoon the flour into the measuring cup, leveling off with the knife, rather then cup in flour. Roll dough into walnut-sized balls. Be careful not to overbake. I reduce the temperature of my oven to 325 and bake for 10 minutes. I've tried dozens of chocolate chip cookie recipes over the years, this is far superior to any of them! That's four dozen. Thanks for sharing. 02/15/2007 Hi my name is bekah I am 9 years old. I made these cookies by myself and everyone in my family loved them very much. My mother said that she cant make these good cookies! They got up so much and were delicious!! 02/18/2009 Looking over the list of ingredients and measurements of each, I recognized this as quite the standard, classic chocolate chip cookie recipe -- and I expected quite standard results. We were baking in our second house today, where we have a convection oven (which we remain somewhat familiar with). I don't know if it was convection oven or something else missing, but they didn't turn out to be quite standard chocolate chip cookies! Rather, they were some of the best I've ever tried. First of all, they remain uniform in shape and size, which is important to me, and are just the right thickness - no small poofy cakes, and not flat and spread. They're rich and buttery, with crispy exterior, and a soft but cheky interior. I didn't bother to mix baking soda in 2 teaspoons of warm water, just mixed it with flour -- I also added 1/2 teaspoon of salt to enhance the flavor. Since 2 teaspoon of water was called because I didn't use it, I upped the vanilla to a full spoon. I also used milk chocolate chips this time around, but that certainly can't take into account why they were so darn good and so nice either. I'm so proud of these and I'll be proud to send them tomorrow with my husband to his meeting. If not The Best Chip Chocolate Cookies, this recipe is definitely one of the best! 02/04/2007 These were fantastic cookies, no doubt. I did reduce white sugar to 1/2 cup and increase brown sugar to 1 1/2 cups for a richer flavor. I also recommend using Trader Joe's Vanilla Pasta, but that's just a preference. However, if you want the perfect cookie, be sure to cool the dough for at least an hour (2 hours is better) and they will even come out. I baked at 325 for about 12 minutes. On Silpat paper or parchment, they will prove fabulous every time. I'm sending them to work with my fiancé to keep me from eating three dozen! :) 12/02/2008 THESE COOKIES ARE LIFE-CHANGING. Best I've ever tasted in 25 years of baking. They have the right balance of flavor and texture. HERE ARE SOME TIPS A GARANTA PERFECTION: 1. Replace 1 to 1 1/2 cups all-purpose flour with oatmeal flour (oatmeal, which has been processed to powder). 2. Remove the cookies from the oven before they appear fully cooked and let them remain on the cake sheet for at least ten minutes. Cookies allowed to cool on the cookie sheet are much more chewier. 3. 3. find the dissolution of baking soda in water is unnecessary, they come out perfectly, regardless of whether I still added the spoon of warm water. 4. Use salted butter in this recipe, in addition to the required salt. 5. This dough freezes well. I double, roll half in one-inch balls then freeze so I can have ready made cookie dough balls to bake another time. 11/17/2005 I've tried a lot of different chocolate cookies recipes and this is the best by far! The only change I've made is to the quantities of sugar: 1/2 cup white sugar and 1 1/2 cups brown sugar-I think it makes them chewier. Omit the nuts and in my oven it takes about 12 minutes to bake. So yummy! 01/05/2006 These chocolate chip cookies were very, very good. I've been trying chocolate chip cookie recipes forever to find the perfect cookie and this is very close. They weren't like cakes and they weren't thin and greasy, they were the perfect cake between them. That said, the dough is very thick once you mix all the ingredients together. A bit of advice - if you like a thinner cookie and not so cake-like, make a smaller dough and when you put it on the cookie sheet make sure to flatten quite a bit as the dough does not seem to spread when in the oven. If you like thick cakes, leave them in and they will stay large. After stating the recipe, they are clear on the outside and chewy on the inside - still nice and moist the next day. I added some Skor toffee bits to the recipe and proved amazing -- it will definitely do it again! Thanks for sharing. 10/23/2007 Make sure you barely brown these cookies because they get hard as a stone if you cook much past that. Of course, I like gooey-soft cookies. If you like very very crispy cookies they are good, try to make them thinner or they will break their teeth the day after! 1 of 4406 Best Chocolate Chip Cookies maegy13 2 of 4406 Best Chocolate Chip Mary Cookies 3 of 4406 Best Chocolate Chip Dzhenon Cookies 4 of 4406 Best Chocolate Chip LadyG 5 of 4406 Best Chocolate Chip Sally Cookies S. 6 of 4406 Best Chocolate Cookies Jessica Williams 7 of 4406 Best Chocolate Chip Cookies Sama Mushtaq 8 of 4406 Best Chocolate Chip Cookies Thunderhighcook 9 of 4406 Best Chip Cookies Cathy Spencer 10 of 4406 Best Chocolate Chip Cookies Earth Train Train Chapman 11 of 4406 Best Chocolate Chip Cookies stinson_nicole 12 of 4406 Best Chip Cele Phelps Chocolate Cookies 13 of 4406 Best Chip Chocolate Cookies Jenna Cepeda 14 of 4406 Best Chocolate Cookies Chip Gkorog 15 of 4406 Best Chocolate Chip Tucker Cookies 16 of 16 of 16 of 16 4406 Best Chocolate Chip Cookies Marcie 17 of 4406 Best Chocolate Chip Cookies Rachel Weiner 18 of 4406 Best Chocolate Cookies Anat 19 of 4406 Best Chip Chocolate Cookies Ntix 20 of 4406 Best Chip Cookies Chafermann Chafermann Chafermann

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