



# Nostalgic Toll House Chocolate Chip Cookies

## The Smell of Home

The scent of butter and sugar browning in the oven takes me back. I was seven, sneaking dough from my grandma's mixing bowl. The warmth, the crunch, the gooey chocolate—pure magic. **Ever wondered how you could turn Nostalgic Toll House Chocolate Chip Cookies into something unforgettable?** For me, it's not just a recipe. It's a time machine. Share your first cookie memory below—was it messy, sweet, or stolen?

## My First Cookie Disaster

I burned my first batch. The kitchen smelled like charcoal, not comfort.

But my dad still ate one, grinning through the crunch. **That's the thing about cooking—it's never perfect, but it's always worth it.** These cookies taught me to laugh at mistakes. Now I keep extras for "happy accidents." What's your funniest kitchen fail?

## Why These Cookies Work

– The brown sugar adds chew; the granulated sugar gives crisp edges. – Melting butter first makes them thin and lacy, perfect for dunking.

**Which flavor combo surprises you most?** Try swapping chocolate chips for peanut butter chips next time.

## A Slice of History

These cookies started in a 1930s Massachusetts inn. Ruth Wakefield ran out of baker's chocolate and used chopped Nestlé bars instead. \*Did you know Nestlé printed her recipe on every bag?\* That's how a happy accident became a classic.





## Nostalgic Toll House Chocolate Chip Cookies

## Ingredients:

Ingredient	Amount	Notes
Flour	2 $\frac{1}{3}$ cups	
Baking soda	1 teaspoon	
Salt	1 teaspoon	
Butter	1 cup (2 sticks)	Softened
Brown sugar	$\frac{3}{4}$ cup	
Granulated sugar	$\frac{3}{4}$ cup	
Vanilla	2 teaspoons	
Eggs	2 large	
Semi sweet chocolate chips	2 cups	

## How to Make Toll House Chocolate Chip Cookies

### Step 1

See also Easy Homemade Funnel Cake Fries Recipe

Preheat your oven to 375°F. This ensures even baking. Grab two baking sheets—no need to grease them. \*Fun fact: A hot oven helps cookies spread just right.\* **Step 2** Whisk flour, baking soda, and salt in a small bowl. This blends the dry ingredients well. Set it aside for later. (Hard-learned tip: Spoon flour into measuring cups—don't scoop!) **Step 3** Beat butter, sugars, and vanilla until creamy. Add eggs one at a time. Mix well after each. The dough should look smooth and fluffy. **Step 4** Slowly add the dry ingredients to the wet. Stir just until combined. Fold in chocolate chips. Overmixing makes tough cookies—stop when no flour streaks remain. **Step 5** Drop dough by rounded tablespoons onto

sheets. Bake 9-11 minutes until golden. Let cool 2 minutes before moving. They'll crisp up as they cool. **What's your go-to cookie doneness: soft or crispy? Share below! Cook Time:** 9-11 minutes **Total Time:** 24 minutes **Yield:** 36 cookies **Category:** Dessert, Cookies

## Creative Twists on Classic Toll House Cookies

**Sea Salt Dark Chocolate** Swap semi-sweet chips for dark chocolate. Sprinkle flaky sea salt on top before baking. Rich, sweet, and salty—perfection. **Peanut Butter Swirl** Add 1/2 cup peanut butter to the dough. Swirl lightly with a knife. Nutty, chewy, and extra comforting. **Oatmeal Raisin Upgrade** Replace 1 cup flour with oats. Use raisins instead of chocolate chips. A hearty, old-school twist. **Which spin would you try first? Vote in the comments!**

## Serving & Pairing Ideas

Serve warm with a scoop of vanilla ice cream. Or crumble over yogurt for breakfast. For drinks, try cold milk or a hot coffee. Grown-ups might enjoy a bourbon-spiked cocoa.

See also No-Bake Peanut Butter Oatmeal Bars

**Which would you choose tonight?**





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# Storing and Reheating Your Cookies

Keep cookies fresh in an airtight container for up to 5 days. For longer storage, freeze dough balls or baked cookies. \*Fun fact\*: My grandkids sneak frozen dough bites as a treat! Reheat baked cookies in a 300°F oven for 3 minutes to revive crispness. Batch-cooking tip: Double the recipe and freeze half the dough for future cravings. Why this matters: Freshly baked cookies beat store-bought any day. Ever tried freezing cookie dough? Share your tricks below!

# Fixes for Common Cookie Problems

Too flat? Chill dough for 30 minutes before baking. Too dry? Add 1 tablespoon milk to the mix. Burnt bottoms? Use light-colored pans and check at 8 minutes. Why this matters: Small tweaks make big differences in texture. I once salvaged a batch by adding oats to overmixed dough. What's your biggest cookie disaster? Spill the beans!

# Your Cookie Questions Answered

**Q: Can I make these gluten-free?** A: Swap flour for a 1:1 gluten-free blend. Add 1/4 teaspoon xanthan gum. **Q: How far ahead can I prep dough?** A: Chill it up to 3 days or freeze for 3 months. **Q: Any butter swaps?** A: Coconut oil works, but cookies spread more. **Q: Can I halve the recipe?** A: Yes! Use 1 egg and whisk it first. **Q: Why are my cookies cakey?** A: Too much flour or overbeating eggs. Spoon flour lightly into cups.

## Bake Memories, Share Joy

Nothing beats sharing warm cookies with loved ones. Whip up a batch and watch smiles appear. \*Fun fact\*: My neighbor trades her jam for my cookies! **Tag Savory Discovery on Pinterest with your creations.** Happy cooking! —Elowen Thorn.

See also [Mini Chocolate Chip Pancakes](#)



**You need to try !**



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# **Nostalgic Toll House Chocolate Chip Cookies**

Author: Elowen Thorn



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Cooking Method: [Baking](#)





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Cuisine: [American](#)



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Courses: [Dessert Snack](#)



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Difficulty: **Beginner**





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Prep time: **15 minutes**



## Nostalgic Toll House Chocolate Chip Cookies | 19

Cook time: **9 minutes**



## Nostalgic Toll House Chocolate Chip Cookies | 20

Rest time:



## Nostalgic Toll House Chocolate Chip Cookies | 21

Total time: **24 minutes**



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Servings: **48 cookies**





## Nostalgic Toll House Chocolate Chip Cookies | 23

Calories: **150 kcal**

Best Season: **Summer**

## **Description**

Experience the classic taste of homemade chocolate chip cookies with

this nostalgic Toll House recipe.

## Ingredients

- ☐ 2  $\frac{1}{3}$  cups flour
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon salt
- ☐ 1 cup butter, softened (2 sticks)
- ☐  $\frac{3}{4}$  cup brown sugar
- ☐  $\frac{3}{4}$  cup granulated sugar
- ☐ 2 teaspoons vanilla
- ☐ 2 large eggs
- ☐ 2 cups semi sweet chocolate chips

## Instructions

1. Preheat oven to 375° F.
2. Combine 2  $\frac{1}{3}$  cups flour, 1 teaspoon baking soda and 1 teaspoon salt in small bowl.
3. Beat 1 cup butter,  $\frac{3}{4}$  cup granulated sugar,  $\frac{3}{4}$  cup brown sugar and 2 teaspoons vanilla extract in large mixer bowl until creamy. Add 2 eggs, one at a time, beating well after each addition.
4. Gradually beat in flour mixture. Stir in 2 cups chocolate chips. Drop by rounded tablespoon onto ungreased baking sheets.
5. Bake for 9 to 11 minutes. Cool on baking sheets for 2 minutes and transfer to wire racks to cool completely.

## Notes

For extra chewy cookies, slightly underbake them. Store in an

airtight container to maintain freshness.

Keywords:Chocolate Chip Cookies, Toll House, Dessert, Cookies