

## Bar Cookies

Chocolate

### Toll House Pan Cookies

Thought you would like this bit of history on how and where the Toll House Cookie got its name.

1 cup plus 2 Tb. all-purpose flour  
1/2 tsp. baking soda  
1/2 tsp. salt, optional

1/2 cup butter, softened  
6 Tb. sugar  
6 Tb. packed brown sugar  
1/2 tsp. vanilla

1 egg  
1 cup (6 oz.) semi-sweet chocolate morsels  
1/2 cup chopped nuts



Combine flour, baking soda and salt in small bowl. Beat butter, sugar, brown sugar and vanilla in large mixer bowl. Add egg and beat well. Gradually beat in flour mixture. Stir in chocolate morsels and nuts.

Spread batter into a greased 9-inch square pan. Bake in preheated 375 degree oven for 20 - 25 minutes or until cake tests done. Cool in pan on wire rack; cut into 2-inch squares.

Yield: 16 bar cookies.

#### CRISPER PAN COOKIES

Follow same directions but use a greased 13-inch x 9-inch x 2-inch pan and bake at 375 degrees for 12 to 15 minutes.

Yield: 24 bar cookies.

#### WHERE THE TOLL HOUSE COOKIE BEGAN

Many years ago in Whitman, Mass. there was a toll house which served as a haven for weary travelers in need of food, drink and rest. It was purchased by Mr. & Mrs. Wakefield, and turned into the now famous Toll House Inn. Mrs. Wakefield's incredible baked desserts attracted people from all over New England. One day, she was experimenting with a favorite colonial cookie, 'Butter Drop Do'. She cut a bar of chocolate into tiny bits and added them to the cookie dough. Instead of melting, the bits of chocolate held their shape, softening just slightly to a delicately cream texture. Mrs. Wakefield named her delicious discovery the Toll House Cookie. The cookies soon became a widespread favorite; so, with her permission, Nestle put her recipe on their Chocolate Bar. This prompted Nestle to introduce the morsels. After 50 years the Toll House Cookie is still America's favorite.