

Chocolate chip

Written by W.J.Pais

[Source](#)

Chocolate chips are small chunks of [chocolate](#) . They are often sold in a round, flat-bottomed teardrop shape. They are available in numerous sizes, from large to miniature, but are usually less than 1 cm in diameter. Another variety of chocolate chips is rectangular or square chocolate chunks.

Chocolate chips are a required ingredient in [chocolate chip cookies](#) , which were invented in 1937 when [Ruth Graves Wakefield](#) of the [Toll House Inn](#) in the town of [Whitman, Massachusetts](#) added cut-up chunks of a semi-sweet [Nestlé](#); chocolate bar to a cookie recipe. The cookies were a huge success, and Wakefield reached an agreement in 1939 with Nestlé to add her recipe to the chocolate bar's packaging in exchange for a lifetime supply of chocolate. Initially, Nestlé included a small chopping tool with the chocolate bars. In 1941 Nestlé and one or more of its competitors started selling the chocolate in chip (or "morsel") form.

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The Nestlé brand [Toll House cookies](#) is named for the inn.

Originally, chocolate chips were made of semi-sweet chocolate, but today there are many flavors. These include bittersweet chocolate chips, [peanut butter](#) chips, [butterscotch](#) chips, [mint chocolate](#) chips, [white chocolate](#) chips, dark chocolate chips, milk chocolate chips, and white and dark swirled chocolate chips.

Chocolate chips can be used in [cookies](#) , [pancakes](#) , [waffles](#) , [cakes](#) , [pudding](#) , [muffins](#) ,

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[crêpes](#)

,
[pies](#)

,
[hot chocolate](#)

, and various types of

[pastry](#)

. They are also found in many other retail food products such as

[granola](#)

bars,

[ice cream](#)

, and

[trail mix](#)

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Chocolate chips can also be melted and used in sauces and other recipes. The chips melt best at temperatures between 104 and 113 °F (40 and 45 °C). The melting process starts at around 90 °F when the cocoa butter in the chips starts to heat. The cooking temperature must never exceed 115 °F (for milk and white) or 120 °F (for dark) or the chocolate will burn. Although convenient, melted chocolate chips are not always recommended as a substitute for melted baking chocolate. Because most chocolate chips are designed to retain their shape when baking, they contain less [cocoa butter](#) than baking chocolate. This can make them more difficult to work with in melted form.

Today, chocolate chips are very popular as a baking ingredient in the [United States](#) and the [chocolate chip cookie](#)

is regarded as a quintessential

[American](#)

dessert. Chocolate chips are also available in

[Europe](#)

,

[Australia](#)

, and other parts of the world. Nestlé and

[The Hershey Company](#)

are among the top producers of chocolate chips.