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Steven's Chocolate Chip Cookies

John Sluder

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John Sluder

Steven’s Chocolate Chip Cookies

Not only was I born the youngest of six children, but I was born a whole 9 years after my closest sibling. I have four sisters and only one brother. At times those 9 years have made my relationship with them rather different than what I have seen normal siblings share. Even to this day I have an almost parent/child gap that exists between me and my sisters. However my brother who is almost exactly 10 years older than me shares something very different.

The story goes that for many years he felt lonely being the only boy mixed in with 4 sisters. He longed for a younger brother and as years went by and without a mom being pregnant he almost lost all hope. My mother didn’t know until the day that I was actually born what my gender would be. According to my sisters when my parents called home from the hospital to announce my coming into the world my brother cried with joy.

My brother’s name is Steven, and this is his chocolate chip cookie recipe. Now Steven is no cook; he’s more of a scientist that’s just gets lucky. When I was 9 my brother left to serve a mission in Cape Town South Africa. He was gone for two years and when he returned he was extremely different. This difference was not bad in anyway but rather really good. He seemed smarter, wiser, stronger, and more confident. The day he came home was the day I really started to look up to my brother Steven.

One of the things he came home with was this recipe for chocolate chip cookies. He claimed it came off of the back of a Toll House cookie dough bucket; however there are obvious differences when comparing the taste. After a bit of looking into it I also discovered that he had changed around certain amounts of the ingredients to bring out more flavors. Although I cannot recollect the first time I actually tasted his cookies I can tell you that they are something that I
really cherish. His recipe to me is more than just measurements and instructions; it’s more like
partaking in a great person, which has done great things, which I will always look up to.