

NEIMAN MARCUS CHOCOLATE CHIP COOKIES

Ingredients:

- 1 Cup Softened Butter
- 1 Cup Sugar
- 1 Cup Brown Sugar Packed
- 2 Eggs
- 1 Teaspoon Vanilla
- 2 Cups Flour
- 2 & 1/2 Cups Regular Oats (see note)
- 1/2 Teaspoon Salt
- 1 Teaspoon Baking Soda
- 1 Cup Chocolate Chips
- 2 Bars 1.55 oz each Hershey/Chocolate Bar Grated
- 1 & 1/2 Cups Chopped Nuts (pecans/almonds/your choice)



Directions:

1. Cream together in your stand mixer with the paddle attachment the butter, both sugars, eggs and vanilla until creamy.
2. Measure out and slowly add in the salt, baking soda, oatmeal & flour until fully combined.
3. Add in the chocolate chips & nuts and stir with a large spoon or spatula.
4. Preheat oven to 350 degrees F.
5. Using a spoon drop tablespoon sized balls onto a greased (or use parchment paper) 2 inches apart.
6. Bake 8-10 minutes or until golden brown. Remove and let cool on cookie racks.
7. Note: Make sure grind or pulverize your oats to a fine powder

