

Neiman Marcus Cookies

Ingredients:

5 cups steel-cut or whole oats
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt
2 cups butter, softened
2 cups granulated sugar
2 cups packed brown sugar
4 large eggs, room temperature
2 teaspoons vanilla extract
24 ounces chocolate chips
1 (8-ounce) Hershey's Bar, grated
3 cups nuts



Instructions:

Preheat the oven to 375 degrees Fahrenheit.

- 1~ Place oats in a food processor or blender and blitz to a coarse powder.
- 2~ Place in a large bowl and sift in the flour, baking soda, baking powder, and salt.
- 3~ In a separate large bowl, add softened butter and granulated and brown sugars. Beat with an electric mixer until light and fluffy, about 5-7 minutes.
- 4~ Add the eggs, 1 by 1, followed by the vanilla. Beat for 10-15 seconds after every addition.
- 5~ Gradually pour the dry ingredients and beat just until well-combined. Gently mix in the chocolate chips, grated chocolate bar, and nuts with a rubber spatula.
- 6~ Roll the dough into 1-inch balls and place them on a cookie sheet, 2 inches apart.
- 7~ Bake for 10 minutes, or until golden brown.

Allow the cookies to cool on the baking sheet for 10 minutes. Serve warm with a glass of milk. Enjoy!