

Cookies

Chocolate

Neiman-Marcus Cookies

I always make my dough the day before and keep it cold. Check Toll House Cookies for my personal method of baking cookies.

2 cups butter
2 cups sugar
2 cups brown sugar

4 eggs
2 tsp. vanilla

4 cups flour
5 cups quick-cooking or old-fashioned oats
measure, blend in blender, to fine powder
1 tsp. salt
2 tsp. baking powder
2 tsp. soda

24 oz. chocolate chips
1- 8 oz. Hershey bar, grated
3 cups chopped nuts



Cream butter and both sugars.

Add eggs and vanilla.

Mix together with flour, oatmeal, salt, baking powder and soda.

Add chocolate chips, Hershey bar and nuts.

Roll into balls and place 2-inches apart on un-greased cookie sheet.

Bake for 10 minutes at 375 degrees.

Yield: 112 cookies.

Recipe may be cut in half.

NOTE: I included a story about this Neiman-Marcus cookie you should enjoy reading and make a copy of it for a friend.