

Kelly's Favorite Neiman Marcus Chocolate Chip Cookies

DESSERT

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups oatmeal (ground into a fine powder using a blender or food processor)
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 6 ounces mini chocolate chips
- 18-ounce Hershey's milk chocolate bar (grated)
- Optional: 1 1/2 cups chopped nuts (e.g., walnuts or pecans)



NEXUS

Instructions

1. Preheat oven to 375°F (190°C).
2. Grind oats in a blender or food processor until they resemble fine flour.
3. Cream butter and sugars together until light and fluffy (about 5 minutes) using a mixer.
4. Add eggs and vanilla, beating until combined.
5. Mix dry ingredients: In a separate bowl, combine flour, ground oats, salt, baking powder, and baking soda. Gradually add this to the wet mixture and blend.
6. Fold in chocolate chips and grated Hershey bar.
7. Portion the dough into small balls (about 2 teaspoons each) and place them 2 inches apart on a parchment-lined baking sheet.
8. Bake for 8-10 minutes or until golden.