

Neiman Marcus Oatmeal Chocolate Chip Cookies Recipe



You may or may not have heard about the Neiman Marcus cookie recipe that was supposedly sold to a woman in the late 1990's by the popular department store chain for a whopping \$250. Because she thought she'd been had, she passed the recipe out to everyone she knew, trying to make the most of her \$250 purchase. Well, it turns out it was all nothing but a myth, but the widely-distributed story prompted the company to actually come up with a cookie recipe that was worthy of all the hype, and the recipe was given out freely to anyone who wanted it.

This is that recipe, and you can be sure that it definitely lives up to the legend! Two things make these chocolate chip cookies unique: in addition to chocolate chips they include the addition of grated chocolate, making them even more decadent. They also include fine powdered oatmeal rather than whole oats, which gives the cookies that delicious oaty flavor without the traditional "chunky" oatmeal texture. We like to use dark chocolate, and prefer either walnuts or pecans.

Ingredients

- 2 cups butter
- 2 cups granulated sugar
- 2 cups brown sugar
- 4 eggs
- 2 teaspoons vanilla
- 4 cups flour
- 5 cups blended oatmeal (measure oatmeal and blend in a blender to a fine powder)
- 1 teaspoon salt
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 24 ounces chocolate chips
- 1 8-ounce chocolate bar, grated
- 3 cups chopped walnuts

Preparation

1. Preheat oven to 375 degrees F.
2. In a large bowl, cream together the butter and both sugars, then add the eggs and vanilla.
3. Add the flour, oatmeal, salt, baking powder and baking soda.
4. Blend in the chocolate chips, grated chocolate bar, and nuts. Mix until batter is well incorporated.
5. Roll into balls and place two inches apart on a cookie sheet.
6. Bake for 10 minutes. Makes 112 cookies.