

Neiman Marcus Cookies

Makes 5 dozen cookies (the recipe can be doubled)

2 sticks unsalted butter, softened
1 cup brown sugar
1 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
2 cups all purpose flour
2 1/2 cups old fashioned oats, processed in a food processor
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
12 ounces semi-sweet chocolate chips
4 ounces Hershey chocolate bar, grated
1 1/2 cups chopped pecans (or another nut)

Preheat the oven to 375 degrees. Cover two baking sheets with parchment paper or lightly grease with butter. Set aside.

Cream the butter and both sugars. Add the eggs and vanilla.

In a small bowl, mix together the flour, processed oats, salt, baking powder, and baking soda. Add the dry ingredients to the butter and sugar mixture and mix until just combined. Stir in the chocolate chips, Hershey bar, and nuts.

Roll the dough into balls (about 1 to 1 1/2 inches in diameter) and place on the prepared baking sheet about 2 inches apart. Bake for 10 minutes or until just set.

Remove from the oven and cool the cookies on the cookie sheet for 5 minutes before transferring them to a wire rack. Enjoy with a big glass of milk.

This recipe came from *Minced* at www.minced.wordpress.com.