

Neiman Marcus Cookies

2 C (450g) butter
4 C (560g) flour
2 tsp soda
2 C (400g) sugar
5 C (~700g) blended oatmeal
24 oz (~720g) chocolate chips
2 C (~386g) brown sugar
1 tsp salt
1 - 8 oz (~240g) Hershey Bar (grated)
4 eggs
2 tsp baking powder
2 tsp vanilla
3 C (345g) chopped nuts (your choice, but we liked pecans best)

Directions:

Measure oatmeal and blend in a blender to a fine powder. Cream the 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 two inches apart on a cookie sheet. Bake for 10 minutes at 375 degrees.

Yields: 112 cookies. (Recipe may be halved)