



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

“Neiman Marcus” Cookies

2 cups butter
4 cups flour
2 tsp soda
2 cups sugar
5 cups blended oatmeal
24 oz. chocolate chips
2 cups brown sugar
1 tsp salt
1 8oz. dark chocolate bar, grated
4 eggs
2 tsp baking powder
2 tsp vanilla
3 cups chopped nuts (walnuts or pecans)

Measure oatmeal and then blend in a blender or food processor 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, shaved chocolate and nuts and stir until combined. Roll into balls and place two inches apart on an ungreased cookie sheet or parchment paper lined cookie sheet. Bake for 10 minutes at 375 degrees. Makes between 50-80 cookies.