

CHOCOLATE CHIP

comments

Supposedly the Nieman Marcus recipe.

notes

Adjust oven racks to upper- and lower-middle positions.
Preheat oven to 350°.

Line two large cookie sheets with parchment paper and set aside.

prepare in advance

Ingredients

Grind in food processor or blender until very fine

1 C rolled oats

Measure, then combine well

1 C all-purpose flour with
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt

Measure

8 T (1 stick) unsalted butter, softened, but firm
1/2 C packed light or dark brown sugar
1/2 C granulated sugar
1/2 C sweetened dried coconut

Chop

3/4 Cup walnuts or pecans
2 ounces semi-sweet or bittersweet chocolate (fine)

Set aside

1/2 tsp. vanilla extract
1 egg
6 oz. semi-sweet chocolate chips

complete recipe

By hand or using electric mixer, beat butter, brown sugar and granulated sugar in large bowl until light and fluffy, about 3 minutes with mixer at medium speed. Scrape sides of bowl with rubber spatula.

Add egg and vanilla; continue beating until combined, about 40 seconds; scrape sides of bowl.

Add dry ingredients and beat at low speed until just combined, 30 to 45 seconds.

Add chocolate chips, coconut, chopped chocolate, and nuts; stir to combine.

Working with 2T of dough at a time, form into balls about 1-3/4ths inches in diameter.

Place on lined cookie sheets at 2 inches apart. Bake, reversing position of the two cookie sheets halfway through baking until edges of cookies begin to crisp, but centers are still soft, 15 to 18 minutes.

Cool cookies on the sheets for 1-2 minutes before transferring to cooling racks, with wide spatula.