

Neiman Marcus cookies

- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 tsp. vanilla
- ½ large Hershey Bar (about 4 oz.)
- 2 ½ cups oatmeal
- 2 cups unbleached flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- ½ tsp. salt
- 12 oz. chocolate chips
- 1 cup chopped nuts (optional)

Cream the butter and both sugars; then beat in eggs and vanilla. Grind up Hershey Bar in food processor, then add oatmeal and grind some more. (Or you can grate the chocolate and grind oatmeal in a blender.) Mix flour, baking powder, soda, and salt, and then mix everything together. Add chocolate chips and nuts. Make flattened balls with your hands or with a melon baller. Bake on ungreased cookie sheet at 375° for 10 minutes at 375 degrees. Makes about 4-5 dozen cookies.