

# Neiman Marcus Cookie

Yield: 24 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/neiman-marcus-italian-cream-cake-recipe>

## Ingredients:

- 2 1/2 cups oat flour or oats blitzed in a blender until powdery
- 2 cups all-purpose flour sifted
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 8 ounces unsalted butter softened
- 1 cup granulated sugar
- 1 cup light brown sugar packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups semisweet chocolate chips or chopped bittersweet or milk chocolate
- 4 ounces milk chocolate grated, about 1 cup
- 1 1/2 cups chopped nuts your choice

## Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 40 milligrams
4. Fat: 19 grams
5. Fiber: 3 grams
6. Protein: 6 grams
7. SaturatedFat: 8 grams
8. Sodium: 140 milligrams
9. Sugar: 26 grams

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