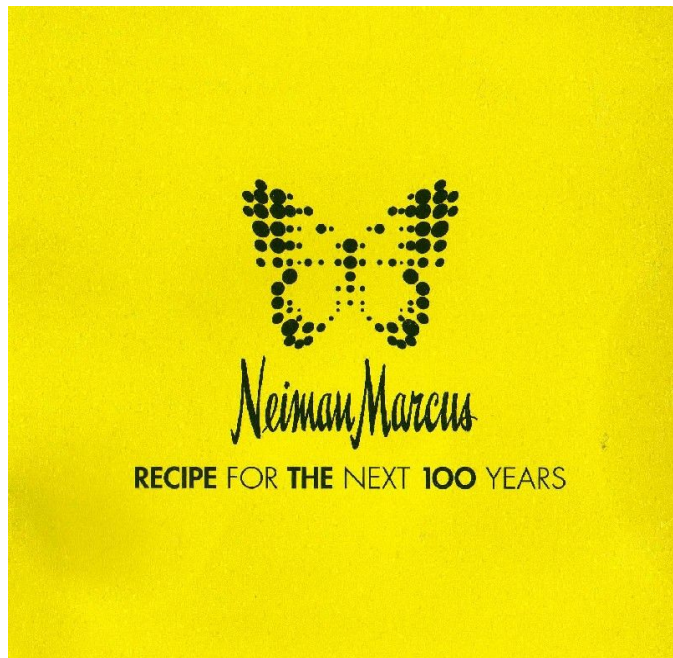


The original and authentic chocolate chip cookie recipe from Neiman Marcus in Dallas

NEIMAN MARCUS CHOCOLATE CHIP COOKIE



In 2007, I attended part of the festivities for the 100th anniversary of Neiman Marcus in Dallas. One of the pleasures was tasting their signature chocolate chip cookie and being given a souvenir copy of the recipe. Versions of the famous recipe have been circling the Internet for years, but here's the official one!

- ½ cup butter, softened
- 1 cup light brown sugar
- 3 Tbsp. granulated white sugar
- 1 large egg
- 2 tsp. vanilla extract
- 1¾ cups all purpose flour
- ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. sea salt
- 1½ tsp. instant espresso coffee powder
- 1½ cups semisweet chocolate chips

Preheat oven to 300°F degrees. Cream the butter with the sugars using an electric mixer on medium speed until fluffy (approximately 30 seconds). Beat in the egg and the vanilla extract for another 30

seconds. In a mixing bowl, sift together the dry ingredients and beat into the butter mixture at low speed for about 15 seconds. Stir in the espresso coffee powder and chocolate chips.

Using a 1-ounce scoop or 2 Tbsp. measure, drop cookie dough onto a greased cookie sheet about 3 inches apart. Gently press down on the dough with the back of a spoon to spread out into a 2-inch circle. Bake for about 20 minutes or until nicely browned around the edges. Bake a little longer for a crispier cookie. Makes 2 dozen cookies.