



Epic Neiman Marcus Chocolate Chip Cookies

Makes: 18-24 cookies

Prep Time: 10 minutes Bake Time: 25 minutes

Total Time: 35 minutes

Ingredients

- 1/2 cup unsalted butter, room temperature
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar
- 1 large egg
- 2 tsp vanilla extract
- 1 & 3/4 cups all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp kosher salt
- 1/2 cup semi-sweet chocolate chips
- 1/2 cup dark chocolate chunks
- 1/2 cup milk chocolate chips
- 1 & 1/2 tsp instant espresso coffee powder

Instructions

Preheat the oven to 300°F. In the bowl of a stand mixer fitted with the paddle attachment, add the butter and both sugars. Beat until the mixture is light and fluffy, approximately 1 minute. Add the egg and vanilla beating for an additional 30 seconds until well combined.

In a large mixing bowl, whisk together the flour, baking powder, baking soda and salt.

Slowly add the dry ingredients to the mixer while beating on low speed. Continue beating for 15 seconds or until the mixture is thoroughly combined.

Fold in the chocolate chips/chunks and espresso powder.

Place 2-tablespoon mounds of cookie dough on a baking sheet lined with parchment paper about 3 inches apart and bake for 22-24 minutes or until the cookies are browned around the edges. (You should be able to fit 9 cookies on a standard size sheet.)

Transfer to a wire rack and cool completely. Repeat with remaining dough.

Recipe adapted from Neiman Marcus