Neiman Marcus Chocolate Chip Cookies (The $250 Cookie Recipe)



Ingredienser

250 g smør
2,4 dl sukker
2,4 dl brunt sukker
2 store egg
1 ts vaniljeekstrakt
1 ts bakepulver
1 ts natron
0,5 ts salt
4 dl hvetemel
200 g havremel
300 g kokesjokolade
3,5 dl valnøtter
300 g chocolate chips (se tips)

Fremgangsmåte

Pisk mykt smør luftig sammen med sukker, brunt sukker og eggene. Pisk inn vaniljeekstrakt og bland i bakepulver, natron og salt.

Ha 300 g kokesjokolade oppdelt i biter og noen spiseskjeer av hvetemelet i en food processor med hakkekniv. Kjør dette sammen til en jevn, smulete masse. Bland dette i deigen.

Bland så inn hvetemel og havremel til en jevn deig. Deigen skal bli nokså tykk og smidig i konsistensen.

Ha i grovt hakkede valnøtter og chocolate chips (du kan bruke mørke sjokoladelinser eller grovhakket kokesjokolade) til slutt.

Form deigen til runde kaker som legges på bakepapirdekkede stekeplater og klemmes litt flate med fingrene. Stekes midt i ovnen ved 190°C i ca 12 minutter. Kakene vil da være veldig myke, så la de avkjøles på platen så de stivner i konsistensen før de forsiktig flyttes over på rist og avkjøles helt. Når kakene er kalde skal de som nevnt være harde på utsiden og myke og konfektaktige inni.

Tips

I stedet for chocolate chips kan du bruke grovt hakket kokesjokolade.

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NEIMAN MARCUS COOKIES (URBAN LEGEND)
A GREAT STORY...And a delicious recipe!!!!!

THIS IS A TRUE STORY!
My daughter and I had just finished a salad at a Neiman-Marcus Cafe in Dallas, and we decided to have a small dessert. Because both of us are such cookie lovers, we decided to try the "Neiman-Marcus cookie." It was so excellent that I asked if they would give me the recipe, and the waitress said with a small frown, "I'm afraid not, but you can buy the recipe."

Well, I asked how much, and she responded, "Only two fifty-it's a great deal!" I agreed to that, and told her to just add it to my tab.

Thirty days later, I received my VISA statement, and the Neiman-Marcus charge was $285.00! I looked again, and I remembered I had only spent $9.95 for two salads and about $20.00 for a scarf. As I glanced at the bottom of the statement, it said, "Cookie Recipe-$250.00". That was outrageous!

I called Neiman's Accounting Department and told them the waitress said it was "two fifty", which clearly does not mean "two hundred and fifty dollars" by any reasonable interpretation of the phrase. Neiman-Marcus refused to budge. They would not refund my money because, according to them, "What the waitress told you is not our problem. You have already seen the recipe. We absolutely will not refund your money at this point."

I explained to the Accounting Department lady the criminal statutes which govern fraud in the state of Texas. I threatened to report them to the Better Business Bureau and the Texas Attorney General's office for engaging in fraud. I was basically told, "Do what you want. Don't bother thinking of how you can get even, and don't bother trying to get any of your money back."

I just said, "Okay, you folks got my $250, and now I'm going to have $250 worth of fun." I told her that I was going to see to it that every cookie lover in the United States with an e-mail account has a $250 cookie recipe from Neiman-Marcus...for free. She replied, "I wish you wouldn't do this." I said, "Well, perhaps you should have thought of that before you ripped off!" and slammed down the phone.

So here it is!

Please, please, please pass it on to everyone you can possibly think of. I paid $250 for this, and I don't want Neiman-Marcus to EVER make another penny from this recipe!

NEIMAN-MARCUS COOKIES (Recipe may be halved)

2 cups butter
24 oz.chocolate chips
4 cups flour
2 cups brown sugar
2 tsp. soda
1 tsp. salt
2 cups sugar
1 8 oz. Hershey Bar (grated)
5 cups blended oatmeal
4 eggs
2 tsp. baking powder
2 tsp. vanilla
3 cups chopped nuts (your choice)

Measure oatmeal, and blend in a blender to a fine powder.
Cream the butter and both sugars.
Add eggs and vanilla, mix together with flour, oatmeal, salt, baking powder, and soda.

Add chocolate chips, Hershey Bar, and nuts.
Roll into balls, and place two inches apart on a cookie sheet.
Bake for 10 minutes at 375 degrees. Makes 112 cookies.

PLEASE READ THE RECIPE AND SEND IT TO EVERY PERSON YOU KNOW WHO HAS AN E-MAIL ADDRESS! THE COOKIES ARE REALLY TERRIFIC!! Even if the people on your e-mail list don't eat sweets, send it to them and ask them to pass it on. Let's make sure we get this lady's $250.00 worth. Enjoy the cookies, they are good!!!"

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