



## Neiman Marcus Oatmeal Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



100

CALORIES



189 kcal

DESSERT

### Ingredients

- 2 cups butter
- 2 cups granulated sugar
- 2 cups brown sugar
- 2 cups brown sugar
- 4 eggs
- 2 teaspoons vanilla
- 4 cups flour
- 5 cups oatmeal fine (measure oatmeal and blend in a blender to a powder)

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- 1 teaspoon salt
- 2 teaspoons double-acting baking powder
- 2 teaspoons baking soda
- 24 ounces chocolate chips
- 8 ounce chocolate bar grated
- 3 cups walnut pieces chopped

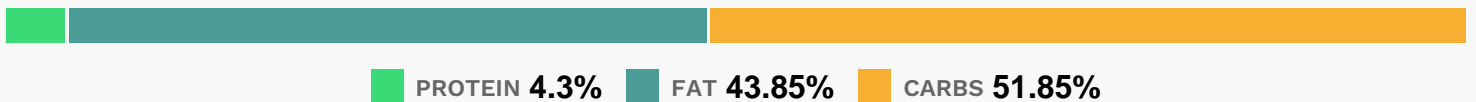
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat oven to 375 degrees F.
- In a large bowl, cream together the butter and both sugars, then add the eggs and vanilla.
- Add the flour, oatmeal, salt, baking powder and baking soda.
- Blend in the chocolate chips, grated chocolate bar, and nuts.
- Mix until batter is well incorporated.
- Roll into balls and place two inches apart on a cookie sheet.
- Bake for 10 minutes.

## Nutrition Facts



## Properties

Glycemic Index:4.51, Glycemic Load:7.26, Inflammation Score:-2, Nutrition Score:3.3882608695652%

## Flavonoids

Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg

## Taste

Sweetness: 100%, Saltiness: 5.95%, Sourness: 2.86%, Bitterness: 6.67%, Savoriness: 4.78%, Fattiness: 45.21%, Spiciness: 0%

## Nutrients (% of daily need)

Calories: 189.49kcal (9.47%), Fat: 9.47g (14.56%), Saturated Fat: 4.45g (27.84%), Carbohydrates: 25.18g (8.39%), Net Carbohydrates: 24.16g (8.79%), Sugar: 17.15g (19.05%), Cholesterol: 16.38mg (5.46%), Sodium: 89.38mg (3.89%), Protein: 2.09g (4.18%), Manganese: 0.34mg (17%), Copper: 0.13mg (6.3%), Selenium: 4µg (5.71%), Iron: 0.92mg (5.11%), Phosphorus: 49.18mg (4.92%), Magnesium: 19.24mg (4.81%), Vitamin B1: 0.07mg (4.71%), Fiber: 1.01g (4.06%), Folate: 15.04µg (3.76%), Zinc: 0.48mg (3.21%), Vitamin B2: 0.05mg (2.7%), Calcium: 26.95mg (2.69%), Potassium: 88.26mg (2.52%), Vitamin A: 124.55IU (2.49%), Vitamin B3: 0.42mg (2.12%), Vitamin B5: 0.17mg (1.68%), Vitamin B6: 0.03mg (1.49%), Vitamin E: 0.18mg (1.22%)