



## Not-The-Neiman-Marcus Cookie

READY IN



45 min.

SERVINGS



32

CALORIES



286 kcal

DESSERT

## Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 4 ounces butterscotch morsels
- ☐ 2 cups chocolate chunks dark
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1 cup brown sugar light packed
- ☐ 2.5 cups oats

- ☐ 1 teaspoon salt
- ☐ 8 ounces butter unsalted softened
- ☐ 1.5 teaspoons vanilla extract
- ☐ 2 cups walnuts

## Equipment

- ☐ food processor
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ blender
- ☐ hand mixer
- ☐ aluminum foil

## Directions

- ☐ Spread the oats on a foil-lined baking sheet and bake at 350 degrees F. for about 8 minutes or until toasted. Repeat with the walnuts, baking for 7 minutes or until toasted.
- ☐ Let oats and nuts cool completely. Raise the oven's heat to 375 degrees F. Grind the oats in a food processor blender and chop the nuts. Grind the butterscotch morsels. In a large mixing bowl using an electric mixer, beat the butter until creamy.
- ☐ Add both sugars and continue beating until creamy. Beat in the vanilla. Reduce speed to medium low and beat in the eggs, one at a time. Beat in the baking soda and baking powder. When completely mixed, add the flour gradually, stirring by hand, until incorporated. Stir in the ground oats, chopped nuts and ground butterscotch morsels. Divide the dough into 32 even sections and roll into balls. At this point, you can bake the cookies right away, or put the shaped balls into a freezer bag and freeze until ready to use. Arrange about 8 dough balls on a large, ungreased cookie sheet. Press down slightly to make circles.
- ☐ Bake one center rack at 375 for 10 to 12 minutes or until cookies appear set and light brown around the edges.
- ☐ Let cool on cookie sheet for 5 minutes, then carefully transfer to a rack and let cool completely.

## Nutrition Facts



**PROTEIN 5.77%** **FAT 48.99%** **CARBS 45.24%**

## Properties

Glycemic Index:11.16, Glycemic Load:11.68, Inflammation Score:-3, Nutrition Score:5.8626086996949%

## Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg

## Nutrients (% of daily need)

Calories: 286.17kcal (14.31%), Fat: 15.88g (24.44%), Saturated Fat: 8.39g (52.41%), Carbohydrates: 33g (11%), Net Carbohydrates: 31.23g (11.36%), Sugar: 19.43g (21.59%), Cholesterol: 26.98mg (8.99%), Sodium: 119.49mg (5.2%), Alcohol: 0.06g (100%), Alcohol %: 0.14% (100%), Protein: 4.21g (8.42%), Manganese: 0.56mg (27.76%), Selenium: 6.62µg (9.46%), Copper: 0.18mg (9.01%), Vitamin B1: 0.13mg (8.59%), Phosphorus: 84.53mg (8.45%), Fiber: 1.77g (7.07%), Folate: 27.64µg (6.91%), Magnesium: 27.42mg (6.85%), Zinc: 0.96mg (6.41%), Iron: 1.11mg (6.16%), Calcium: 59.88mg (5.99%), Vitamin B2: 0.1mg (5.89%), Potassium: 152.61mg (4.36%), Vitamin A: 196.61IU (3.93%), Vitamin B3: 0.75mg (3.73%), Vitamin B6: 0.07mg (3.63%), Vitamin E: 0.48mg (3.2%), Vitamin B5: 0.3mg (3.01%), Vitamin K: 1.95µg (1.86%), Vitamin B12: 0.07µg (1.25%), Vitamin D: 0.17µg (1.13%)