

All in One Bake Shop



Hoax Oatmeal, Chocolate Chip Cookies

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There is a recipe for chocolate chip cookies that has gone round and round on the web. Most recently one that included a story about a woman being charged \$250 for the Neiman Marcus chocolate chip cookie recipe. This is nothing but a hoax. Neiman Marcus in fact has their recipe right on their website. The cookie recipe in the email (actually different than the Neiman Marcus recipe) is what I really cared about – not the story. The cookies are simply delicious! Since the oatmeal is ground, you get the rich oatmeal flavor, but not the texture of oats. Here is my tweaked version of this recipe. It's a good one. Pass it on!

Ingredients

- 2 C butter, room temperature
- 2 C granulated sugar
- 2 C brown sugar
- 4 eggs
- 1 Tbsp vanilla
- 5 C oatmeal, blended
- 4 C flour
- 1 Tbsp instant espresso powder
- 2 tsp baking soda
- 2 tsp baking powder
- 2 tsp salt
- 24 oz semi-sweet chocolate chips



Measure out the 5 C of oatmeal (not the instant kind) and blend it into a fine powder in a blender or food processor. Preheat oven to 350°. Cream butter and both sugars until fluffy. Add eggs one at a time and then vanilla. Mix dry ingredients together – oatmeal, flour, espresso powder, baking soda, baking powder and salt. Add to the butter mixture and blend until fully incorporated. Mix in the chocolate chips. Use a scoop to portion out the cookies – I used the large size Fat Daddio's scoop. Place 2 inches apart on a parchment lined cookie sheet and flatten slightly. Bake for 10 minutes or until done. This recipe makes about 100 large cookies. It fills a 6 qt mixing bowl, so divide the recipe if you are using a smaller mixer.