



THE NEIMAN MARCUS CHOCOLATE CHIP COOKIE

Ingredients:

1/2 cup (1 stick) butter, softened	1/2 teaspoon baking powder
1 cup light brown sugar	1/2 teaspoon baking soda
3 tablespoons granulated sugar	1/2 teaspoon salt
1 large egg	1-1/2 teaspoons instant espresso coffee powder
2 teaspoons vanilla extract	1-1/2 cups semi-sweet chocolate chips
1-3/4 cups all purpose flour	

Directions:

- 1) Preheat oven to 300 degrees. Cream the butter with the sugars using an electric mixer on medium speed until fluffy (approximately 30 seconds).
- 2) Beat in the egg and the vanilla extract for another 30 seconds.
- 3) In a mixing bowl, sift together the dry ingredients and beat into the butter mixture at low speed for about 15 seconds. Stir in the espresso coffee powder and chocolate chips.
- 4) Using a 1-ounce scoop or a 2-tablespoon measure, drop cookie dough onto a greased cookie sheet about 3 inches apart. Gently press down on the dough with the back of a spoon to spread out into a 2 inch circle. Bake for about 20 minutes or until nicely browned around the edges. Bake a little longer for a crispier cookie.

Yield: 2 dozen cookies

