

Helergon Kitchen

Neiman Marcus Cookies – Classic Sweet Treat

20 min Prep time	**14 min** Cook time	**34 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup packed brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp almond extract
- [ ] 1 tsp vanilla bean paste
- [ ] 1 tbsp lemon zest
- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup toasted sliced almonds
- [ ] 1/2 cup chopped walnuts (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until the mixture is light and fluffy, about 3 minutes. cookies
3. Add the eggs one at a time, beating well after each, then stir in the almond extract, vanilla bean paste, and lemon zest.
4. In a separate bowl whisk together flour, baking soda, and salt; gradually add to the butter mixture, mixing just until combined.
5. Fold in the toasted almonds and optional walnuts, ensuring an even distribution.
6. Scoop rounded tablespoons of dough onto the prepared sheets, spacing them about 2 inches apart. Chill the dough balls for 20 minutes; this helps keep their shape.
7. Bake for 12-14 minutes, or until the edges turn a light golden brown while the centers stay soft. For a softer, chewier result, see soft and chewy.
8. Allow the cookies to cool on the sheet for 5 minutes before transferring to a wire rack. If you love chocolate chips, try pairing these with a batch of chocolate chip cookies for a mixed platter.

Nutrition per serving

210 kcal	3 g	28 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a deeper caramel flavor, brown the butter before creaming it with the sugars.
- A pinch of sea salt on each cookie just before baking elevates the sweetness.
- If you prefer a firmer texture, bake an extra minute; watch closely to avoid over-browning.