

# Cleo Coyle Bakes up an Urban Legend: The Neiman Marcus \$250 Cookie Recipe

*This is one urban legend that's easy to swallow!  
To read my full blog post about this recipe and learn why this recipe is labeled as worth \$250, [click here](#).*

*~ Cleo Coyle, author of [The Coffeehouse Mysteries](#)*

Recipe courtesy Neiman Marcus. Photos and Cleo Coyle "Tips" text © by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

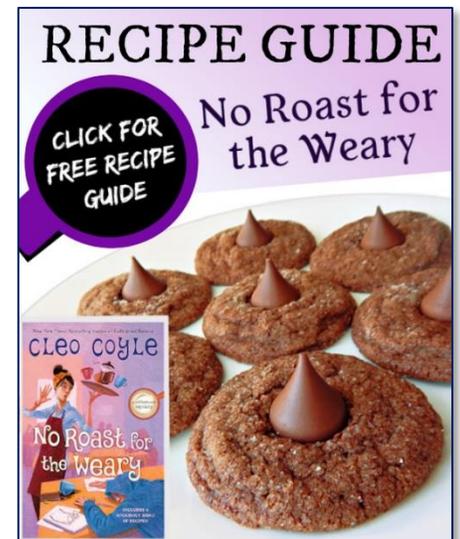
**Yield:** 2 dozen cookies

## Ingredients:

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

*See my tips on page 2 for getting the best results out of this recipe. ~ Cleo*

1. Preheat oven to 300° F. Cream the butter with the sugars using an electric mixer on medium speed until fluffy (about 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 instant espresso 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.



*Free Recipe Guide to  
Cleo's new culinary mystery  
**No Roast for the Weary:**  
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**CLEO'S VERDICT:** A very good recipe. I especially like the espresso powder addition. Don't be put off by this. You do not taste the coffee. In fact, the addition of coffee is a well-known chef's trick to intensify the flavor of chocolate in a recipe.

**CLEO'S TIPS for the best results with this recipe:**

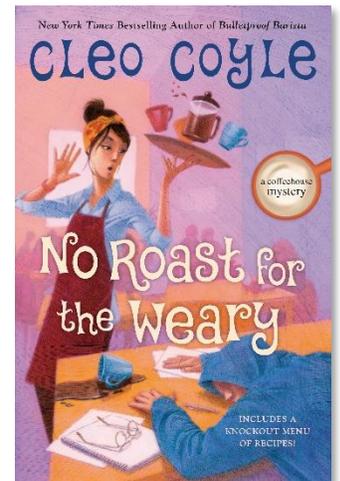
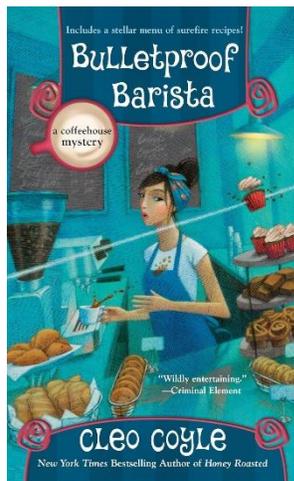
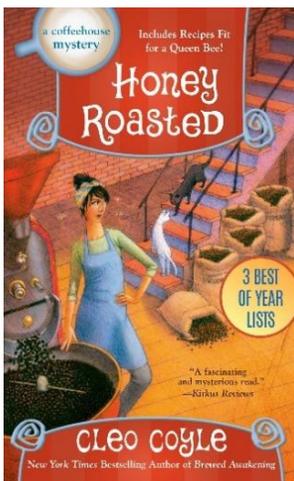


**1 – Hydrate the dough:** For the best results here, I strongly suggest that you chill this dough in the fridge overnight or 24 to 36 hours before baking. Simply form the dough into a ball, wrap it snugly in plastic, and place the wrapped dough ball into the fridge. Allowing almost any cookie dough to rest in the refrigerator gives the liquids time to penetrate the dry ingredients. You are also giving the flavors time to develop in the dough. This is really the best tip I can give you for any chocolate chip cookie.

**2 – Forming the cookies:** I didn't bother with a measuring scoop as the recipe suggests. I simply used clean fingers to roll little balls (slightly smaller than golf balls) and used the heel of my hand to press them gently into rounds of about 2-inches in diameter.

**3 – Baking the cookies:** I use a simple \$5.00 oven thermometer to make sure my oven temperature is accurate. If your oven is truly preheated to 300° F., then I suggest baking the cookies for only 17 minutes. 15 minutes is a little too chewy and 20 minutes is a little too crispy, but 17 minutes at exactly 300° F. Ah, just right for you to...

*Eat with joy! ~ Cleo*



The [Coffeeshouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at [www.CoffeeshouseMystery.com](http://www.CoffeeshouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)

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