

Choco Fever Dream

Neiman Marcus Cookies

A buttery, crisp-soft cookie that feels like a quiet touch of luxury, perfect for any occasion.

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup (226 g) unsalted butter, softened
- [ ] 3/4 cup (150 g) granulated sugar
- [ ] 2 large egg yolks (optional)
- [ ] 1 tsp vanilla extract
- [ ] 2 ¼ cups (280 g) all-purpose flour
- [ ] ¼ tsp fine sea salt

Instructions

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a large bowl, cream the softened butter and sugar together until light and fluffy, about 2–3 minutes. If using, whisk in the egg yolks and vanilla.
3. Sift the flour and sea salt, then gently fold into the butter mixture until just combined. Do not over-mix.
4. Shape the dough into 1-inch balls, place on the prepared sheet, and lightly press each with the bottom of a glass.
5. Bake for 10–12 minutes, until the edges turn a light golden brown. Let cool on the sheet for 2 minutes, then transfer to a rack.

Nutrition per serving

180 kcal	2 g	24 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a deeper caramel flavor, let the butter brown slightly before creaming with sugar.
- For a festive twist, drizzle melted white chocolate over cooled cookies.
- A pinch of orange zest adds a subtle bright note without overpowering the butter.