

Cookies & Cream Cookies - Soft, Chewy, and Loaded with Oreo Goodness

A Soft, Chewy, Oreo-Lover's Dream



OVEN
350°F

TIME
3 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- $\frac{1}{2}$ cup packed brown sugar
- 2 large eggs
- 2 tsp vanilla extract
- 2 $\frac{3}{4}$ cups all-purpose flour
- 1 tsp baking soda
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- 1 $\frac{1}{2}$ cups crushed Oreo cookies (about 12-15 cookies)
- 1 cup semi-sweet chocolate chips
- Mini Oreo cookies, for topping
- $\frac{1}{4}$ cup white chocolate, melted (for drizzling)

DIRECTIONS

1. Make the Dough: In a large bowl, cream butter, granulated sugar, and brown sugar until fluffy (about 2-3 minutes). Add eggs one at a time, beating well after each. Stir in vanilla.
2. In a separate bowl, whisk together flour, baking soda, baking powder, and salt. Gradually add dry ingredients to the wet, mixing until just combined.
3. Gently fold in crushed : Oreos and chocolate chips.
4. Chill: Cover the dough and refrigerate for at least 1 hour. This step helps keep the cookies thick and chewy.
5. Bake: Preheat oven to 350°F (175°C). Line baking sheets with parchment.
6. Scoop dough into 2-tablespoon balls and space them a couple inches apart. Press a mini Oreo gently into the center of each dough ball.
7. Bake for 10-12 minutes, or until edges are lightly golden. The centers may look underbaked but will finish setting as they cool.
8. Decorate: Cool cookies on a wire rack completely. Drizzle with melted white chocolate using a spoon or piping bag.

TIPS FOR SUCCESS

It keeps the cookies from spreading too much.

Add extra crushed Oreos on top before baking.

Double the drizzle: Use both white and dark chocolate for contrast.

