

Oreo Cookie Dough Bites: Easy No-Bake Sweet Treat

Oreo Cookie Dough Bites: Your New Favorite No-Bake, Irresistible Treat!



OVEN
300°F

TIME
5-7 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

$\frac{1}{2}$ cup (1 stick) unsalted butter, softened
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup brown sugar, packed
1 $\frac{1}{2}$ tsp vanilla extract
1 $\frac{1}{2}$ cups all-purpose flour
... tsp salt
2 tbsp milk (whole or 2%)
1 cup Oreo cookies, crushed (about 10-12 regular Oreos)

Optional: 1 cup melted chocolate (for dipping/drizzling - chocolate chips or melting wafers)

Swaps and Notes:

Unsalted Butter: Softened to room temperature is crucial for a smooth, creamy dough.

Sugars: The combination of granulated and brown sugar provides both texture and depth of flavor. Brown sugar adds moisture and a subtle caramel note.

Vanilla Extract: Pure vanilla extract will give the best flavor.

All-Purpose Flour: It's important to heat-treat the flour (as per directions) to ensure it's safe for raw consumption.

Salt: Balances the sweetness and enhances flavors.

Milk: Whole milk or 2% milk helps bring the dough together to the right consistency.

Oreo Cookies: Use regular Oreos, crushed into varying sizes - some fine crumbs, some small chunks - for textural interest.

Melted Chocolate (Optional): This adds an extra layer of indulgence. Semi-sweet chocolate chips or melting wafers work well. Coconut oil (1 tsp per cup chocolate) can be added when melting for a smoother, thinner coating.

Don't use eggs: This is an edible cookie dough recipe, so no raw eggs are included, making it safe to eat unbaked!

Directions:

Heat Treat Flour (Crucial Safety Step): To make the flour safe for raw consumption, spread the 1 ½ cups all-purpose flour evenly on a baking sheet. Bake at 300°F (150°C) for 5-7 minutes, or until the internal temperature of the flour reaches 160°F (71°C) (use an instant-read thermometer). This kills any potential bacteria. Let the flour cool completely before proceeding.

Cream Butter & Sugars: In a large mixing bowl (using a stand mixer with a paddle attachment or a handheld electric mixer), cream together the softened unsalted butter, granulated sugar, and packed brown sugar until light and fluffy, about 2-3 minutes. Scrape down the sides of the bowl as needed.

Add Vanilla: Beat in the vanilla extract until well combined.

Combine Dry & Wet: Gradually add the cooled, heat-treated all-purpose flour and salt to the butter mixture, mixing on low speed until just combined.

Add Milk: Stir in the 2 tbsp milk until the dough comes together and forms a thick, cohesive dough. It should be firm but still pliable.

Add Oreos: Gently fold in the 1 cup crushed Oreo cookies until evenly distributed throughout the cookie dough.

Form Bites: Roll the cookie dough into 1-inch balls. Place them on a parchment-lined baking sheet.

Chill: Refrigerate the cookie dough bites for at least 30 minutes, or until firm enough to handle and dip (if desired).

Optional Chocolate Coating: If desired, melt about 1 cup of chocolate (chips or wafers) in a microwave-safe bowl in 30-second intervals, stirring until smooth. Dip the chilled cookie dough bites into the melted chocolate, letting any excess drip off, or drizzle chocolate over them.

Set & Serve: Return the coated bites to the refrigerator for another 10-15 minutes to allow the chocolate to set completely. Serve chilled.

Prep Time: 20 minutes (plus flour heat treatment)

time):

Chill Time: 30 minutes to 1 hour:

Total Time: Approximately 1 hour:

Servings: 24-30 bites:

Tips for Success:

DIRECTIONS

1. Making these : Oreo Cookie Dough Bites is a simple, no-bake process that's quick and fun!
2. Heat : Treat Flour (Crucial Safety Step): To make the flour safe for raw consumption, spread the 1 ½ cups all-purpose flour evenly on a baking sheet. Bake at 300°F (150°C) for 5-7 minutes, or until the internal temperature of the flour reaches 160°F (71°C) (use an instant-read thermometer). This kills any potential bacteria. Let the flour cool completely before proceeding.
3. Cream : Butter & Sugars: In a large mixing bowl (using a stand mixer with a paddle attachment or a handheld electric mixer), cream together the softened unsalted butter, granulated sugar, and packed brown sugar until light and fluffy, about 2-3 minutes. Scrape down the sides of the bowl as needed.
4. Add : Vanilla: Beat in the vanilla extract until well combined.
5. Combine : Dry & Wet: Gradually add the cooled, heat-treated all-purpose flour and salt to the butter mixture, mixing on low speed until just combined.
6. Add : Milk: Stir in the 2 tbsp milk until the dough comes together and forms a thick, cohesive dough. It should be firm but still pliable.
7. Add : Oreos: Gently fold in the 1 cup crushed Oreo cookies until evenly distributed throughout the cookie dough.
8. Form : Bites: Roll the cookie dough into 1-inch balls. Place them on a parchment-lined baking sheet.
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desired).

10. **Optional : Chocolate Coating:** If desired, melt about 1 cup of chocolate (chips or wafers) in a microwave-safe bowl in 30-second intervals, stirring until smooth. Dip the chilled cookie dough bites into the melted chocolate, letting any excess drip off, or drizzle chocolate over them.
11. **Set & : Serve:** Return the coated bites to the refrigerator for another 10-15 minutes to allow the chocolate to set completely. Serve chilled.
12. **Tips for Success: Heat-Treat Flour:** Do NOT skip step 1! Baking the flour is essential for food safety when consuming raw cookie dough.
13. **Room : Temperature Butter:** Ensures a smooth, creamy dough.
14. **Don't : Overmix:** Mix only until combined to keep the dough tender.
15. **Chill : Dough:** Chilling the dough helps the bites hold their shape and makes them easier to roll and coat.
16. **Oreo : Texture:** Varying the size of your crushed Oreos (some fine, some chunky) adds great texture.
17. **Optional : Chocolate Coating:** If using, ensure the chocolate is melted smoothly, and the bites are cold for a quick set.
18. **Serving Suggestions and Pairings:** These Oreo Cookie Dough Bites are a fantastic, indulgent snack or dessert, perfect for:
19. **Parties & : Potlucks:** A fun, bite-sized treat that's always a hit.
20. **Sweet : Cravings:** Satisfy your sweet tooth with a perfectly portioned indulgence.
21. **Movie : Nights:** A delicious alternative to popcorn.
22. **Homemade : Gift:** Package them beautifully for a thoughtful sweet present.
23. For other incredible no-bake treats, you might also enjoy my [This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings](#) or my classic [No-Bake Oreo Cream Pie](#).
24. **Storage and Leftover Tips:** Store cooled Oreo Cookie Dough Bites in an airtight container in the refrigerator for up to 1 week. They are best enjoyed chilled. You can also freeze them for up to 1 month. Place bites in a single layer on a parchment-lined baking sheet to freeze solid, then transfer to a freezer-safe bag or container. Thaw slightly in the refrigerator before enjoying.
25. **More Recipes You Will Love:** If you loved the indulgent and no-bake ease of these cookie dough bites, here are a few more delightful dessert recipes that I think you'll absolutely love:

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Brown sugar adds moisture and a subtle caramel note.

Vanilla Extract: Pure vanilla extract will give the best flavor.

TIPS FOR SUCCESS

Heat-Treat Flour: Do NOT skip step 1!

Baking the flour is essential for food safety when consuming raw cookie dough.

Room Temperature Butter: Ensures a smooth, creamy dough.

Don't Overmix: Mix only until combined to keep the dough tender.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/oreo-cookie-dough-bites-easy-no-bake-sweet-treat/>