

## Soft & Chewy Oreo Chocolate Chip Cookies: The Best Cookies and Cream Recipe

The Ultimate Cookies & Cream Cookies: Your New Dessert Obsession



**OVEN**  
**350°F**

**TIME**  
**3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

Unsalted Butter (1 cup): Softened to room temperature for easy creaming.

Granulated Sugar (1 cup): For sweetness and those crisp edges.

Brown Sugar (1/2 cup, packed): For moisture and a hint of molasses chewiness.

Large Eggs (2): These act as the binder.

Vanilla Extract (2 tsp): Don't skimp here; it rounds out the cream flavor.

All-Purpose Flour (2 3/4 cups): The structural foundation.

Baking Soda & Baking Powder (1 tsp and 1/2 tsp): For the perfect lift.

Salt (1/2 tsp): To balance the sugar.

Crushed Oreo Cookies (1 1/2 cups): Roughly chopped so you get actual chunks.

Semi-Sweet Chocolate Chips (1 cup): For that extra gooey factor.

Mini Oreo Cookies: For the beautiful garnish on top.

White Chocolate (1/2 cup, melted): For the final decorative drizzle.

Swaps and Notes:

The Cookies: While I use classic Oreos, you can experiment with Golden Oreos or even Double Stuf for a different texture. If you love this flavor, you should also try these chocolate Oreo hearts.

**Gluten-Free:** A 1:1 gluten-free baking flour works surprisingly well here, provided you use gluten-free sandwich cookies.

**Shortcut:** If you are in a massive hurry, you can use these cake mix cookies as a base and simply fold in the crushed Oreos.

**Step-by-Step Instructions:**

1. Prepare the Cookie Dough:
2. Mix the Dry Ingredients:
3. Fold in the Magic:
4. Chill the Dough:
5. Bake to Perfection:
6. Decorate:

**Tips for Success:**

**Don't Over-Crush:** You want "chunks" of Oreo, not "dust." If you crush them too finely, the dough will turn grey instead of staying a beautiful cream color.

**Room Temp Eggs:** Cold eggs can cause the creamed butter to seize up. Set them out 30 minutes before you start.

**Parchment Paper:** Always use parchment or a silicone mat. It ensures even browning and prevents sticking.

**Serving Suggestions and Pairings:**

**The Classic:** Serve with a tall, ice-cold glass of whole milk.

**The Sundae:** Crumble a warm cookie over a scoop of vanilla bean ice cream.

**The Coffee Break:** These are incredible when dipped into a hot latte or cappuccino.

**Nutritional Information (Per Serving):**

Calories: 210 kcal

Total Fat: 11g

Carbohydrates: 28g

## DIRECTIONS

1. **Prepare the Cookie Dough:** In your stand mixer or a large bowl, cream together the softened butter, granulated sugar, and brown sugar. You want to beat this for about 2-3 minutes until the mixture looks pale and fluffy. Add the eggs one at a time, followed by the vanilla, ensuring everything is well incorporated.
2. **Mix the Dry Ingredients:** In a separate bowl, whisk your flour, baking soda, baking powder, and salt. Gradually add this to your wet ingredients on low speed. Be careful not to overmix, as that can lead to a tough cookie!
3. **Fold in the Magic:** Gently fold in your crushed Oreo pieces and chocolate chips using a spatula. You want the cookies distributed evenly so every bite is perfect.
4. **Chill the Dough:** This is the most important step. Cover the bowl and refrigerate for at least 1 hour. This allows the fats to solidify, ensuring the cookies don't spread into flat pancakes in the oven.
5. **Bake to Perfection:** Preheat your oven to 350°F (175°C) and line your pans with parchment paper. Scoop 2-tablespoon-sized balls onto the sheet. Press a mini Oreo into the center of each. Bake for 10-12 minutes. The edges should be golden, but the centers should still look slightly soft—they will firm up as they cool!
6. **Decorate:** Once cooled completely on a wire rack, melt your white chocolate and use a spoon or piping bag to drizzle it over the tops.
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9. Parchment : Paper: Always use parchment or a silicone mat. It ensures even browning and prevents sticking.
10. Serving Suggestions and Pairings: These cookies are a powerhouse on their own, but if you want to elevate the experience:
11. The : Classic: Serve with a tall, ice-cold glass of whole milk.
12. The : Sundae: Crumble a warm cookie over a scoop of vanilla bean ice cream.
13. The : Coffee Break: These are incredible when dipped into a hot latte or cappuccino.
14. Nutritional Information (Per Serving): Calories: 210 kcal
15. Total : Fat: 11g
16. Carbohydrates: 28g
17. Protein: 2g
18. Sugar: 18g
19. Storage and Leftover Tips: Room Temperature: Store in an airtight container for up to 5 days.
20. Freezing: You can freeze the baked cookies for up to 3 months. Alternatively, freeze the raw dough balls and bake them from frozen (just add 2 minutes to the bake time).
21. Reviving: If they get a little crunchy after a few days, pop one in the microwave for 8 seconds to get that "just-baked" softness back.
22. More Recipes You Will Love: If you enjoyed these Cookies & Cream delights, you'll definitely want to check out these other favorites from the ChefManiac kitchen:
23. Mini : Chocolate Chip Cookie Bites
24. Quick & : Easy Cake Mix Cookies
25. No-Bake : Oreo Cream Pie

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