

# Matcha Chocoate Chip Oreo Cookies

## Ingredients

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3/4 c Flour  
3/4 c Bread Flour  
1/2 t Baking Soda  
1/4 t Baking Powder  
1/2 t Salt  
8 T Unsalted Butter (cold, cubed)  
1 T Matcha Powder  
1/2 c Brown Sugar  
1/4 c Sugar  
3/4 t Vanilla Extract  
1 Egg  
1/2 c Oreos (crushed)  
2 T Chocolate Chips

## Instructions

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- 1.Line one baking sheet with parchment paper; set aside. In a medium bowl mix together flour, bread flour, baking soda, baking powder, and salt. Set aside.
- 2.Preheat oven to 410 degrees. In a large mixing bowl with paddle attachment, cream together cold cubed butter, brown sugar, and white sugar until fluffy.
- 3.Add in egg and mix on low. Now mix in matcha and gradually add in all your dry ingredients until combined. Stir in chocolate chips and crushed oreos.
- 4.Separate dough into generous, large shaped balls and place on your parchment paper. Don't flatten the cookie to achieve a jumbo size cookie.
- 5.Bake for 10 minutes and let them cool off for

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another 10 minutes. Each batch should make 4 jumbo sized cookies.