

Cookies and Cream Cookies

Ingredients

2 3/4 c Flour
1 t Baking Soda
1/2 t Baking Powder
1/4 t Salt
1 c Unsalted Butter (softened)
1 1/2 c Sugar
1 Egg
1 t Vanilla Extract
14 Oreo Cookies (crushed lightly)

Instructions

- 1.Preheat oven to 350 degrees. Line baking sheets with parchment paper.
- 2.In a small bowl, whisk together flour, baking soda, salt, and baking powder. Set aside.
- 3.In a large bowl, add butter and sugar. With an electric mixer mix until smooth. Add in egg and vanilla then mix again. Gradually blend in the dry ingredients on low speed until dough is formed. This should only take about about 30 seconds to 1 minute. You want to be careful not to overmix the dough.
- 4.Add crushed oreos into batter and fold until incorporated. Lightly roll dough into balls about 1 1/2 inch in diameter and place onto cookie sheets about 2 inches apart.
- 5.Bake about 11-12 minutes in the preheated oven,

Cookies and Cream Cookies

or until golden around the edges. Cookies will be initially puffy when taken out from oven and will flatten after they cool.