Oreo Chocolate chip cookies

Ingredients

- ▢ 2 ¾ cups all purpose flour
- ▢ 1 tsp baking soda
- ▢ ½ tsp salt
- ▢ 2 cups chopped oreos, divided (about 15 cookies), Not oreo crumbs but crushed oreo pieces. Place the oreos in a ziploc bag and use a rolling pin to crush them – then measure out 2 cups.
- ▢ 1 cup semi-sweet chocolate chips, divided
- ▢ 1 cup unsalted butter, room temperature, 2 sticks
- ▢ ¾ cup packed brown sugar
- ▢ ¾ cup granulated sugar
- ▢ 2 large eggs
- ▢ 1 tsp vanilla extract

Instructions

1 Preheat the oven to 350º F.

2 In a medium sized mixing bowl, combine the flour, baking soda, salt, 1 & 1/4 cups oreos, and 1/2 cup chocolate chips. If you do not want to press oreos or chocolate chips on the outside of each dough ball before baking, add all of the oreos and chocolate chips now. Set aside.

3 In a large mixing bowl, beat the butter, brown sugar and granulated sugar with an electric mixer until blended, about 1 minute. Add the in eggs and vanilla, beat again until mixed.

4 Gradually add in the flour mixture, mixing on low or with a spatula just until combined.

5 Line a baking sheet with a silicone baking mat or parchment paper. Use a cookie scoop to form dough balls. Press the remaining oreos and chocolate chips onto the outsides of the dough balls. Place 6-8 cookies on a tray, about 3 inches apart. Bake for 10-12 minutes, or until the edges are light brown and the center is puffy. I like to slightly under bake these cookies so when they cool, they are soft and chewy! Allow the cookies to cool for 15 minutes before removing them from the baking sheet. Store in an air tight container.

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