

# Frosted Oreo Cookies

Course: **Uncategorized**

Servings	Prep time	Cooking time	Total time
6 servings	15 minutes	12 minutes	27 minutes

## Ingredients

### For the Cookies:

115 g (1/2 cup) butter, softened

67 g (1/3 cup) light brown sugar

50 g (1/4 cup) granulated sugar

1 large egg

1 tsp vanilla extract

125 g (1 cup + 2 tbsp) all-purpose flour

1/2 tsp baking soda

1/2 tsp salt

30 g (1 cup + 2 tbsp) cocoa powder

### For the Oreo Cream Cheese Frosting:

57 g (4 tbsp) butter, softened

50 g (1/4 cup) cream cheese

1 tsp vanilla extract

30 g (2 tbsp) heavy cream

30 g (1/4 cup) powdered sugar

Crushed Oreos for garnish

## Directions

### For the Cookies:

- 1 Preheat the oven** to 175°C (350°F) and line a baking tray with parchment paper. Set aside.
- 2 Prepare the dry ingredients:** In a medium-sized bowl, whisk together the flour, baking soda, salt, and cocoa powder.
- 3** In a separate bowl, **beat the butter and sugars** until light and fluffy. This will take about 2-3 minutes. Once the mixture is creamy, mix in the egg and vanilla extract until well combined.

- 4 Fold in the dry ingredients:** Slowly add the dry ingredients to the butter mixture, folding until just combined. Be careful not to overmix, as this can lead to dense cookies.
- 5 Scoop the dough** onto the prepared baking sheet, spacing them out to allow room for spreading. Bake for 12-14 minutes, or until the cookies no longer look doughy in the center.
- 6 Cool completely** on the baking tray before frosting.

**For the Oreo Cream Cheese Frosting:**

- 7** In a bowl, **beat together all the frosting ingredients** (butter, cream cheese, vanilla extract, whipped cream, and powdered sugar) until smooth and creamy.
- 8** Once the cookies are completely cooled, **spread the frosting** over the tops of the cookies.
- 9 Garnish with crushed Oreos** for an extra Oreo kick.