



Oreo Stuffed Cookies

Course: Cookies, Stuffed Cookies

Servings	Prep time	Cooking time	Total time
6 servings	20 minutes	12 minutes	32 minutes

Ingredients

145g (½ cup + 1 tbsp) butter, softened

120g (½ cup) brown sugar

20g (1 tbsp) granulated sugar

1 egg

1/4 tsp salt

1/8 tsp cinnamon

1 tbsp vanilla extract

195g (1 ½ cups) all-purpose flour

3/4 tsp baking soda

160g (1 cup) semi-sweet chocolate chips/chunks

6 Oreos

Directions

- 1 Prepare the Cookie Dough:** In a large mixing bowl, combine the softened butter, brown sugar, and granulated sugar. Using an electric mixer or a whisk, cream these ingredients together until the mixture becomes light and fluffy. This process usually takes about 2-3 minutes. The fluffiness indicates that air has been incorporated into the mixture, which will help give your cookies a light texture.
- 2 Incorporate the Egg and Vanilla:** Add the egg and vanilla extract to the creamed butter and sugars. Beat until well combined. This will create a smooth batter.
- 3 Combine Dry Ingredients:** In a separate bowl, whisk together the all-purpose flour, baking soda, salt, and cinnamon. Mixing dry ingredients separately ensures even distribution of the leavening agent and

spices.

- 4 Mix the Dry and Wet Ingredients:** Gradually add the dry ingredient mixture to the wet mixture, stirring gently until just combined. Be careful not to overmix, as this can lead to tough cookies.
- 5 Add the Chocolate Chips:** Gently fold in the semi-sweet chocolate chips or chunks until evenly distributed throughout the dough.
- 6 Chill the Dough:** Place the dough in the freezer for 30-45 minutes. Chilling the dough is crucial as it prevents the cookies from spreading too much during baking, helping them maintain their shape and making them easier to handle.
- 7 Stuff the Oreos:** After chilling, take a large ice cream scoop of cookie dough and flatten it slightly in your hand. Place an Oreo in the center and wrap the dough around it, ensuring that the Oreo is completely encased in dough.
- 8 Chill Again:** Place the stuffed cookies in the fridge for another 30 minutes. This extra chilling time is essential for maintaining the structure of the cookies during baking.
- 9 Preheat the Oven:** Preheat your oven to 175°C (350°F). Prepare a baking sheet by lining it with parchment paper.
- 10 Bake:** Once the cookies are chilled, place them on the prepared baking sheet, leaving enough space between each cookie to allow for spreading. Bake in the preheated oven for about 12 minutes, or until the edges are golden and the centers are still soft.
- 11 Cool and Enjoy:** Remove the cookies from the oven and let them cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely. This resting period allows the cookies to set while maintaining a gooey center.