

# Chocolate Oreo Cookies

Prep time: 20 minutes

Cook time: 10 minutes

Serving size: 17

Calories per serving: 457

## Ingredients:

1 1/2 cups unsalted butter - softened to room temperature

1 1/2 cups light brown sugar - packed

1 cup granulated sugar

2 large eggs - at room temperature

3 teaspoons vanilla extract

2 3/4 cups all purpose flour

1 cup black cocoa powder

2 1/2 cups Oreos, crumbs- divided, finely crushed (about 20 or so)

1 1/2 teaspoons baking soda

1 teaspoon baking powder

1 teaspoon salt

6 tablespoons butter - salted or unsalted

6 tablespoons cream cheese - softened

3 1/2 cups powdered sugar

1 teaspoon vanilla extract

1 tablespoon heavy cream - or more if needed

2 tablespoons Oreos, crumbs - for topping



## Directions:

Chocolate Oreo Cookies

Preheat oven to 375°F. Line a baking sheet with parchment paper or a baking mat. Set aside.

In the bowl the Bosch mixer fitted with the cookie paddles attachment cream butter and sugars on medium speed for 2-3 minutes. Add eggs and vanilla and mix until combined. Scrape down the sides of the bowl as needed. Add flour, cocoa, 2 cups Oreo crumbs, baking soda, baking powder, and salt. Mix to combine.

Portion into 1/3 cup balls. Roll each ball in the remaining 1/2 cup crushed Oreo crumbs. Place the balls on a parchment lined baking sheet. (6 per pan). Use the palm of your hand to press down on the cookie slightly, so that the cookie dough ball creates a thick disk.

Bake for 8-9 minutes or until the edges are just barely set and the tops are no longer shiny. (Do not overbake these cookies!) Remove from oven and let cookies cool on pan

for 3 minutes then transfer to wire rack to cool completely before frosting.

### **Vanilla Cream Cheese Frosting**

Using the whips cream the butter and cream cheese until light and fluffy, about 2 minutes on speed 3. Add the powdered sugar a little at a time until fully combined. Add the vanilla and heavy cream, if needed.

Place the frosting in a ziplock bag and snip the corner off of the bag. Squeeze the frosting in a circle along the tops of each cookie, starting in the center and working your way around until it reaches the edges.

Sprinkle some Oreo cookie crumbs overtop of the frosting. Enjoy!