

# Big Blue Monster Stuffed Cookies

## Ingredients:

- 1 cup salted butter cold and cut into cubes
- 1 cup light brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 2 egg yolk
- 2 teaspoons vanilla extract
- 3 - 4 drops neon bright blue gel food coloring
- 2 - 3 drops royal blue gel food coloring
- 2 - 3 drops violet or purple gel food coloring
- 1 3/4 cups all-purpose flour
- 1 1/2 cups cake flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 3/4 teaspoon salt
- 2 cups semisweet or milk chocolate chips
- 8 - 9 Oreos, for stuffing + more for decoration
- 8 - 9 Chips Ahoy cookies for stuffing + more for decoration



## Directions:

Preheat oven to 400 degrees F for at least 15-20 minutes. Line two baking sheets with parchment paper.

In a large bowl of a stand mixer, beat the butter, brown sugar, and granulated sugar on medium-low speed until they start to come together, then increase the speed to medium-high for 4 minutes, stopping and scraping the bowl once partway through. It should be light and creamy.

Add the eggs, egg yolks, vanilla, and food coloring. Beat again just until combined.

Add the all-purpose flour, cake flour, cornstarch, baking soda, baking powder, and salt. Pulse the mixer until the cookie dough starts to come together.

Add the chocolate chips and mix just until the chips are evenly dispersed throughout the cookie dough.

Divide the dough into 8-9 large, rough mounds. If you have a kitchen scale, each ball should weight approximately 6 ounces.

Use your hands to slightly flatten each ball of dough, then place a Chips Ahoy cookie and Oreo cookie in the middle and wrap the dough around it to cover the cookies so they are sealed inside.

Space the cookies far enough apart on the baking sheet that they have some room to spread a bit. Top each cookie with a few pieces of broken Oreo and Chips Ahoy cookies for decoration.

Bake for 12-14 minutes until lightly browned on the outside but still doughy and slightly underbaked in the centers. Let cool on the baking sheet for at least 15 minutes before removing or serving. The cookies will continue to set up and cook a bit from the residual heat during this time.

Store leftover cookies in an airtight container on the counter for up to 4 days.