



Chewy Cookies and Cream Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



204 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 1 eggs
- ☐ 2.8 cups flour all-purpose
- ☐ 14 oreo cookies
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 cups sugar white

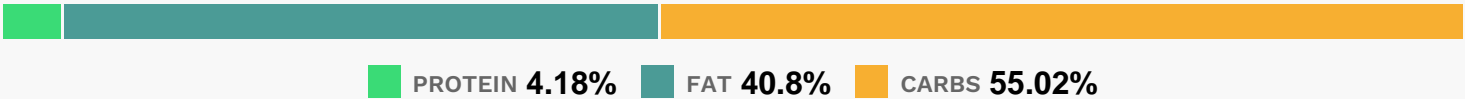
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Preheat oven to 350F. Line baking sheets with parchment paper. In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
- ☐ In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients until dough is formed.
- ☐ Add oreos directly into batter and beat on medium high speed until oreos are crushed and blended into dough.
- ☐ Roll dough into balls about 1 1/2 inch in diameter and place onto ungreased cookie sheets lined with parchment paper about 2 inches apart.
- ☐ Bake about 11-12 minutes in the preheated oven, or until golden around the edges. Cookies will be initially puffy when taken out from oven and will flatten after they cool.

Nutrition Facts



Properties

Glycemic Index:11.96, Glycemic Load:16.66, Inflammation Score:-2, Nutrition Score:3.3791304094636%

Nutrients (% of daily need)

Calories: 203.7kcal (10.19%), Fat: 9.36g (14.4%), Saturated Fat: 5.34g (33.35%), Carbohydrates: 28.41g (9.47%), Net Carbohydrates: 27.82g (10.12%), Sugar: 15.4g (17.11%), Cholesterol: 27.16mg (9.05%), Sodium: 145.44mg (6.32%), Alcohol: 0.06g (100%), Alcohol %: 0.16% (100%), Protein: 2.16g (4.31%), Iron: 1.56mg (8.67%), Vitamin B1: 0.13mg (8.5%), Selenium: 5.95µg (8.5%), Folate: 31.63µg (7.91%), Manganese: 0.15mg (7.33%), Vitamin B2: 0.1mg (5.97%), Vitamin B3: 1.03mg (5.17%), Vitamin A: 246.4IU (4.93%), Phosphorus: 29.71mg (2.97%), Vitamin E: 0.42mg (2.8%), Vitamin K: 2.63µg (2.5%), Fiber: 0.59g (2.36%), Copper: 0.05mg (2.32%), Magnesium: 6.89mg (1.72%), Zinc: 0.19mg (1.24%), Vitamin B5: 0.12mg (1.22%), Calcium: 11.96mg (1.2%), Potassium: 37.02mg (1.06%)