



Oreo Cookie Ball Stuffed Cookies

READY IN



30 min.

SERVINGS



36

CALORIES



218 kcal

SIDE DISH

Ingredients

- 3.5 cups flour
- 1 teaspoon baking soda
- 2 cups chocolate chips sweet
- 3 ounces cream cheese softened
- 2 large eggs
- 0.8 cup granulated sugar
- 0.5 teaspoon kosher salt
- 0.8 cup brown sugar light packed
- 21 oreo cookies

- 2 sticks butter unsalted softened
- 1 tablespoon vanilla extract pure

Equipment

- food processor
- bowl
- baking sheet
- baking paper
- oven
- wire rack
- blender
- stand mixer

Directions

- Preheat oven to 350 degrees F. and line a large baking sheet with a silpat liner or parchment paper. In a stand mixer beat butter and sugars until well combined.
- Add eggs and vanilla; beat until combined.
- Place flour, salt and baking soda into a large bowl; mix.
- Add to wet ingredients along with chocolate chips.
- Mix until just combined.
- Place Oreos into a food processor or blender, mix until finely ground.
- Place into a bowl and mix with cream cheese until dough forms. Take 1 Tablespoon of dough and roll into a ball. Continue until all dough has been rolled, you should get 36 balls, enough for all of the cookie dough. With a large cookie scoop, scoop dough onto prepared baking sheet. Press a little hole into center of dough and put Oreo cookie balls inside, cover cookie dough around cookie balls so it's hidden in the middle.
- Bake for 13-15 minutes or until edges of cookies just begin to turn golden brown.
- Remove and let cool on baking sheet for 5 minutes before transferring to cooling rack.

Nutrition Facts



■ PROTEIN 3.93% ■ FAT 42.7% ■ CARBS 53.37%

Properties

Glycemic Index:4.78, Glycemic Load:9.65, Inflammation Score:-2, Nutrition Score:3.2756521624068%

Nutrients (% of daily need)

Calories: 218.47kcal (10.92%), Fat: 10.5g (16.15%), Saturated Fat: 5.99g (37.43%), Carbohydrates: 29.52g (9.84%), Net Carbohydrates: 28.99g (10.54%), Sugar: 17.35g (19.28%), Cholesterol: 26.22mg (8.74%), Sodium: 103.51mg (4.5%), Alcohol: 0.12g (100%), Alcohol %: 0.32% (100%), Protein: 2.17g (4.35%), Iron: 1.5mg (8.33%), Selenium: 5.68µg (8.12%), Vitamin B1: 0.11mg (7.41%), Folate: 28.26µg (7.07%), Manganese: 0.14mg (6.78%), Vitamin B2: 0.1mg (5.77%), Vitamin B3: 0.91mg (4.56%), Vitamin A: 203.75IU (4.07%), Phosphorus: 29.37mg (2.94%), Vitamin E: 0.38mg (2.5%), Copper: 0.05mg (2.35%), Vitamin K: 2.45µg (2.34%), Fiber: 0.53g (2.12%), Potassium: 73.13mg (2.09%), Calcium: 19.7mg (1.97%), Magnesium: 7.09mg (1.77%), Vitamin B5: 0.14mg (1.43%), Zinc: 0.19mg (1.28%)