

Oreo Stuffed Chocolate Chip Cookies

 Popular

READY IN



45 min.

SERVINGS



24

CALORIES



259 kcal

DESSERT

Ingredients

- ☐ 3.5 cups all purpose flour
- ☐ 1 teaspoon baking soda
- ☐ 2 sticks butter softened
- ☐ 10 oz chocolate chips
- ☐ 2 large eggs
- ☐ 1 cup granulated sugar
- ☐ 1 teaspoon kosher salt
- ☐ 0.8 cup brown sugar light packed

- ☐ 1 bag oreo cookies
- ☐ 1 Tablespoon vanilla pure

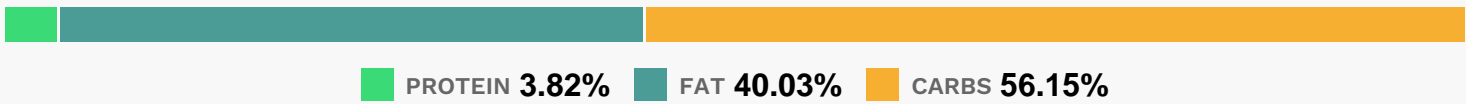
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F. In a stand or electric mixer cream butter and sugars until well combined.
- ☐ Add in eggs and vanilla until well combined.In a separate bowl mix the flour, salt and baking soda. Slowly add to wet ingredients along with chocolate chips until just combined. Using a cookie scoop take one scoop of cookie dough and place on top of an Oreo Cookie. Take another scoop of dough and place on bottom of Oreo Cookie. Seal edges together by pressing and cupping in hand until Oreo Cookie is enclosed with dough.
- ☐ Place onto a parchment or silpat lined baking sheet and bake cookies 9–13 minutes or until cookies are baked to your liking.
- ☐ Let cool for 5 minutes before transferring to cooling rack.
- ☐ Serve with a tall glass of milk, enjoy!

Nutrition Facts



Properties

Glycemic Index:8.13, Glycemic Load:15.88, Inflammation Score:-2, Nutrition Score:3.4378260244494%

Nutrients (% of daily need)

Calories: 258.85kcal (12.94%), Fat: 11.62g (17.88%), Saturated Fat: 7.11g (44.44%), Carbohydrates: 36.68g (12.23%), Net Carbohydrates: 36.19g (13.16%), Sugar: 21.89g (24.32%), Cholesterol: 35.75mg (11.92%), Sodium: 211.54mg

(9.2%), Alcohol: 0.19g (100%), Alcohol %: 0.39% (100%), Protein: 2.5g (5%), Selenium: 7.69µg (10.98%), Vitamin B1: 0.15mg (9.69%), Folate: 35.69µg (8.92%), Vitamin B2: 0.11mg (6.73%), Manganese: 0.13mg (6.6%), Vitamin B3: 1.09mg (5.47%), Iron: 0.98mg (5.45%), Vitamin A: 257.82IU (5.16%), Phosphorus: 30.54mg (3.05%), Calcium: 21.68mg (2.17%), Potassium: 71.49mg (2.04%), Fiber: 0.49g (1.97%), Vitamin E: 0.27mg (1.83%), Copper: 0.03mg (1.68%), Vitamin B5: 0.16mg (1.63%), Magnesium: 5.4mg (1.35%), Zinc: 0.19mg (1.29%)