



Soft and Thick Cookies and Cream Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



18

CALORIES



204 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2 teaspoon cornstarch
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 12 oreo cookies
- ☐ 0.8 cup butter unsalted room temperature
- ☐ 2 teaspoon vanilla extract

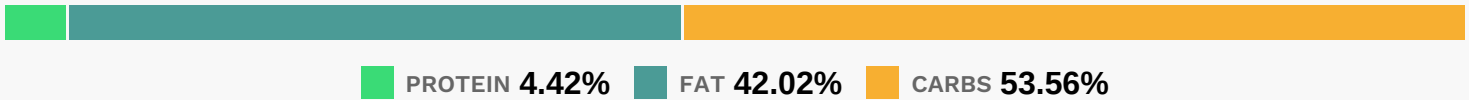
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ stand mixer

Directions

- ☐ Preheat oven to 350F. Line two cookie sheets with silpat mats or parchment paper. Cream the butter and sugar together on medium speed until fluffy and light in color in stand mixer.
- ☐ Mix in egg and vanilla. On low speed, mix in flour, cornstarch, baking soda.
- ☐ Add in Oreos and mix on low speed until cookies are crushed and thoroughly mixed into dough.
- ☐ Scoop dough and form balls about 1 1/4 inch in diameter. Make balls smooth and space 2 inches apart. Press gently down on each ball.
- ☐ Bake for 10–11 minutes, until barely golden brown around the edges.
- ☐ Let cool on the cookie sheets.

Nutrition Facts



Properties

Glycemic Index:8.06, Glycemic Load:15.42, Inflammation Score:-2, Nutrition Score:3.5439130197401%

Nutrients (% of daily need)

Calories: 204.37kcal (10.22%), Fat: 9.64g (14.82%), Saturated Fat: 5.42g (33.87%), Carbohydrates: 27.63g (9.21%), Net Carbohydrates: 27.02g (9.83%), Sugar: 14.45g (16.06%), Cholesterol: 30.67mg (10.22%), Sodium: 97.27mg (4.23%), Alcohol: 0.15g (100%), Alcohol %: 0.42% (100%), Protein: 2.28g (4.57%), Iron: 1.67mg (9.28%), Selenium: 6.14µg (8.78%), Vitamin B1: 0.13mg (8.43%), Folate: 31.89µg (7.97%), Manganese: 0.15mg (7.59%), Vitamin B2: 0.11mg (6.24%), Vitamin B3: 1.04mg (5.18%), Vitamin A: 251.52IU (5.03%), Vitamin E: 0.45mg (3.03%), Phosphorus: 30.27mg (3.03%), Vitamin K: 2.9µg (2.77%), Copper: 0.05mg (2.57%), Fiber: 0.61g (2.44%), Magnesium: 7.4mg (1.85%), Vitamin B5: 0.14mg (1.38%), Zinc: 0.2mg (1.35%), Vitamin D: 0.2µg (1.32%), Potassium: 40.57mg (1.16%)