Recipe for
Oreo Stuffed Chocolate Chip Cookies

Ingredients

2 sticks or 1 cup softened butter
3/4 cup packed light brown sugar
1 cup sugar
2 large eggs
1 tablespoon vanilla extract
3 1/2 cups flour
1 teaspoon salt
1 teaspoon baking soda
10 oz bag chocolate chips
1 package Oreo cookies

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Directions

Preheat oven to 350 degrees.

Cream butter and sugars together with a mixer until well combined.Beat in eggs and vanilla

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. These cookies will expand so try not to put them too close together, and bake cookies 9-13 minutes or until golden brown.

Let cool for 5 minutes before transferring to cooling rack.

Kids' Favorite!