

Oreo Stuffed Chocolate Chip Cookies



Ingredients:

- 2 sticks unsalted butter, room temperature
- 3/4 cup packed light brown sugar
- 1 cup sugar
- 2 large eggs
- 1 Tablespoon vanilla
- 3 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 10-12 oz. bag semi-sweet chocolate chips
- 1 package Double Stuf Oreo Cookies

Directions:

Preheat oven to 350 degrees.

2. Add butter and sugars to a large bowl. Beat until light and fluffy. Then add the eggs and vanilla and beat until combined.
3. In another medium sized bowl, mix the flour, salt, and baking soda with a wire whisk until combined. Slowly add the dry ingredients to the wet ingredients and mix until combined. Add the chocolate chips and mix until combined.
4. Place one scoop of cookie dough on top of an Oreo cookie. Place another scoop on the bottom of the Oreo. Press the dough together in your hand until the Oreo is completely covered. Shape into a thick patty. Repeat with remaining cookies and dough.
5. Place the stuffed cookies on the prepared baking sheet and bake for 11-15 minutes, until the cookies are cooked through. Let cool for 5 minutes and transfer to a cooling rack.

Enjoy!

<http://piece-of-home.com/oreo-stuffed-chocolate-chip-cookies/>