

Oreo Stuffed Chocolate Chip Cookies

Jenny, of The Picky Palate Blog created this recipe.

1 cup (2 sticks), unsalted butter, at room temperature
3/4 cup packed light brown sugar
1 cup granulated sugar
2 large eggs
1 tablespoon pure vanilla
3 1/2 Cups all purpose flour
1 teaspoon salt
1 teaspoon baking soda
10 oz chocolate chips
1 bag Oreo Cookies (regular or double stuff)

1. Preheat oven to 350°F. In a stand or electric mixer cream butter and sugars until well combined. Add in eggs, one at a time, and vanilla and mix until well combined.
2. In a separate bowl mix the flour, salt and baking soda. Slowly add to wet ingredients along with chocolate chips until just combined. Using an ice cream scooper, (I used a one ounce size scoop- measuring 1 3/4 inches across) 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.
3. 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!

Makes about 2 dozen VERY LARGE Cookies