

Individual Oreo Pizookie

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Recipe from: Michelle Day

Here's what you need:

1/2 cup butter, at room temperature
1/2 cup sugar
1 large egg, at room temperature
1/2 tsp. vanilla extract
3/4 cup Oreo cookie crumbs, I crushed mine in the blender
3/4 cup flour
1/2 tsp. baking soda
1/4 tsp. salt

Preheat oven to 375 degrees.

In a bowl mix the flour, cookie crumbs, baking soda, and salt and set aside.

In a medium bowl cream the butter and sugar until fluffy.

Add the egg and vanilla and mix well.

Add the flour/cookie crumb mixture and mix well, scraping down the sides as you go.

Divide evenly into two 6 inch cast iron pans and smooth out.

Bake for 15 minutes. Do not over bake; they are supposed to be gooey in the middle.

When they first come out of the oven they will be all puffy, and then sink in the middle, this is completely normal.

Add ice cream and serve warm to waiting family :)

Enjoy!

Serves 2-4 depending on if you like sharing, lol