**Oreo Cheesecake Cookies**
*Based on the recipe from Brown Eyed Baker*

Ingredients

1 cup unsalted butter, at room temperature
6 ounces cream cheese, at room temperature
2 cup granulated sugar
2 teaspoon vanilla extract
2 cup all-purpose flour
1 cup mini chocolate chips
2 cup Oreo cookie crumbs (from about 7 1/2 ounces of Oreos)

In an electric mixer, cream together butter and cream cheese with the beater attachment until smooth.

Add sugar and vanilla and beat until combined and fluffy.

Change to paddle attachment and add flour, mixing on low until flour is incorporated.

Fold in the mini chocolate chips by hand.

In a food processor, pulse Oreos (I used Double Stuf, but regular would work too) until you have crumbs. Transfer to a small workbowl.

Using a small cookie scoop, scoop balls of dough (round by hand if necessary) into cookie crumbs and roll dough until complete covers.

Place on a parchment or Silpat lined baking sheet about 2 inches apart.

Bake in a 375 degree F oven for 10 minutes. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking.

Remove from oven and cool on pans for 2 minutes before moving to wire racks.

Makes 7 dozen cookies.

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