

Oreo Stuffed Chocolate Chip Cookies from [Lick The Bowl Good](#)

- 1 cup butter, softened
- 3/4 cup light brown sugar, packed
- 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 bag chocolate chips
- 1 package Oreo Cookies (not all will be used)

Preheat oven to 350 degrees F.

In a stand or electric mixer cream butter and sugars until well combined. Add in eggs and vanilla until well combined.

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 and bake cookies 9-13 minutes or until cookies are baked to your liking. Let cool for 5 minutes before transferring to cooling rack. Makes approximately 20-24 very large cookies



