

Oreo Cheesecake Cookies ([adapted from Baker By Nature](#))

4 oz cream cheese, softened
8 Tbsp butter, at room temperature
1 cup sugar
1/2 tsp vanilla
1 cup + 2 Tbsp all purpose flour
10 Oreo cookies, broken into pieces

In the body of a stand mixer (or use a hand mixer like Annie does), beat cream cheese and butter until light and fluffy, scraping down the sides as needed. Add sugar and beat well. Add vanilla and mix. Add flour, a small bit at a time, beating on low speed, just until mixed. Gently, fold in Oreos until evenly distributed. Cover bowl with plastic wrap and refrigerate for 45 minutes - up to two hours. 30 minutes prior to baking, preheat oven to 350. Line a large baking sheet with parchment paper. Using a cookie scoop if you have one, scoop out 2 Tbsp sized balls of dough and roll them into rounds. Place them on cookie sheet and lightly press down each cookie. Bake for 10- 11 minutes or until edges are just golden. They will be very soft when removed from oven. Cool on baking sheet for a full 10 minutes and then carefully transfer cookies to a cooling rack to cool completely.

Susan

You Go Girl!

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