

Oreo-Stuffed Red Velvet Crinkle Cookies

Based on the recipe from Sprinkle Bakes

Ingredients

1 cup butter, softened
2 cups sugar
4 eggs
1/4 cup milk
1 Tablespoon red food coloring
2 teaspoons vanilla
3 1/3 cups flour
2/3 cup cocoa powder
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1 cup powdered sugar
24 Oreo cookies

In the bowl of a stand mixer, or a large bowl with a hand held mixer, cream butter and sugar until light and fluffy, scraping sides of bowl as needed. Add eggs, one at a time beating after each addition, then beat in milk, food coloring and vanilla.

In a medium bowl, whisk together flour, cocoa powder, baking soda and salt. Gradually stir into butter mixture on low until just combined. Cover and chill in freezer for 2 hours or until easy to handle (*Note: Dough will be sticky.*)

Place powdered sugar in a small bowl and dust some on hands. Scoop about 3 Tablespoons of dough into your hand and mold around an Oreo. Roll dough into a smooth ball, then roll in powdered sugar. Arrange on a Silpat or parchment lined cookie sheet. (*Note: Leave a lot of space between the cookies and limit to 6 per sheet.*)

Bake at 375 degrees F for 14-16 minutes, until cookies are puffy and crackled. 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. Cool on pan for 5 minutes before transferring to wire rack to cool completely.

Makes 24 (big) cookies.

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