Chocolate Chip Oreo Cookies

COOK TIME: 15–18 MINUTES   **ABOUT 24 COOKIES**

Ingredients

1 1/2 cup flour

1/2 tsp salt

1/2 tsp baking soda

1/4 tsp baking powder

6 tbs butter, soft

1/2 cup brown sugar

1/4 cup granulated sugar

1 tsp vanilla

1 egg

chopped chocolate bars, ~4oz

crushed Oreos

Reserve some crushed Oreos for placing on top before baking.

Instructions

Preheat oven to 350°F. Prepare two cookie sheets with parchment paper.

In a medium bowl, cream together butter and sugars. Add in egg and vanilla and beat until combined. Mixture should be ribbon consistency.

Separately, whisk together flour, salt, baking powder, and baking soda. Add to wet ingredients and fold gently, stopping before fully mixed together.

Coarsely chop the chocolate bars until most pieces are roughly pea sized. Reserve a handful of larger pieces, and scrape the remaining chocolate into the bowl.

Crush or chop Oreos until most are dime sized and add to the bowl. Continue folding the dough until just fully mixed and chocolate and Oreos are distributed.

Using an ice cream scoop, scoop cookie dough onto prepared cookie sheets, spaced about 2 inches apart. Place a few of the reserved chocolate chunks and Oreos on top of the scoops. Bake for 15-18 mins, until golden brown and slightly soft to the touch. Let cool on the baking sheet for 5-10 mins, then transfer to a cooling rack.