

Cookies and Cream Cookie Recipe

Servings: 18 **Prep:** 20 min **Cook:** 10 min **Total:** 1 hr 30 min

Ingredients

- **2 cups** all-purpose flour
- **2 teaspoons** cornstarch
- **3/4 teaspoon** baking soda
- **1/2 teaspoon** salt
- **14** Oreo cookies
- **10 tablespoons** unsalted butter *(room temperature)*
- **4 ounces** cream cheese *(room temperature)*
- **3/4 cup** granulated sugar
- **1/4 cup** packed light brown sugar
- **1** large egg *(room temperature)*
- **2 teaspoons** vanilla extract
- **3/4 cup** white chocolate chips *(divided)*

Instructions

1. In a medium bowl whisk together the flour, corn starch, baking soda and salt, set aside.
2. Break the Oreos into large pieces (4-6 pieces per cookie) with your hands or chop them with a knife, and set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment, or a large bowl and an electric hand mixer, cream the butter and cream cheese together on medium speed for 1 minute. Add the granulated and brown sugar in and beat on medium speed for 1 minute until light and fluffy. Add the egg and vanilla in and mix until combined. Scrape the bowl down and mix one more time to combine.
4. Add the dry mixture into the wet and mix on low until almost combined. Add ½ cup (90g) white chocolate chips and the broken cookies then fold into the batter until evenly distributed using a spatula. Cover and chill for at least 1 hour or up to 72 hours.
5. Preheat the oven to 350°F. Line two large baking sheets with parchment paper or silicone baking mats. Let the dough warm up at room temperature for 15 to 20 minutes while the oven preheats so it's easier to scoop.
6. Portion out the dough into heaping two tablespoon-sized pieces (about 50g), roll into smooth balls between your palms, and place them on the lined baking sheets about two inches apart. Press the remaining white chocolate chips onto the tops of the cookies.
7. Bake one sheet at a time for 10 to 12 minutes or until the edges are set and just turning golden. Let the cookies cool for a few minutes on the baking sheets before transferring to wire racks to cool completely.

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