Chocolate Chip Oreo Cookies

- 1 stick softened butter
- 6 Tablespoons sugar
- 6 Tablespoons brown sugar
- 1 egg
- ½ teaspoon vanilla
- 1 1/4 Cup flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 8 broken pieces Oreo Cookies
- 1 Cup chocolate chips
- 1.Preheat oven to 350 degrees F.Cream butter, and sugars until well combined.Add egg and vanilla until mixed well.
- 2.Place flour, baking soda and salt into a large bowl, stir to combine.Slowly add dry ingredients to wet ingredients then stir in oreos and chocolate chips until just combined.
- 3. With a medium cookie scoop, scoop onto a parchment or silpat lined baking sheet. Bake for 7-9 minutes or until cooked, but still soft. Let cool on baking sheet for 3 minutes before transferring to cooling rack.

VARIATION!!

1/2 stick softened butter

2oz (¼ cup) cream cheese

6 Tablespoons sugar

6 Tablespoons brown sugar

1 egg

½ teaspoon vanilla

1 ¼ Cup flour

½ teaspoon baking soda

¾ teaspoon salt

8 broken pieces Oreo Cookies

- 1 Cup mini chocolate chips
- 1.Preheat oven to 325 degrees F.Cream butter, and sugars until well combined.Add egg and vanilla until mixed well.
- 2.Place flour, baking soda and salt into a large bowl, stir to combine.Slowly add dry ingredients to wet ingredients then stir in oreos and chocolate chips until just combined.
- 3. With a medium cookie scoop, scoop onto a parchment lined INSULATED baking sheet. Bake for 13-15 minutes or until cooked, but still soft. Let cool on baking sheet for 3 minutes before transferring to cooling rack.