**Bakery Style Cookies and Cream Cookies**

2 sticks softened butter

1 cup granulated sugar

3/4 cup packed light brown sugar

2 large eggs

1 tablespoon pure vanilla extract

1 3/4 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon kosher salt

1 cup cocoa powder

15 whole Oreo Cookies, finely ground

1 1/2 cups chocolate chips, I used semi-sweet

1. Preheat oven to **350** degrees F. and line a large baking sheet with parchment paper or a silpat liner.

2. In a stand or electric mixer, beat butter and sugars until well combined. Add eggs and vanilla, beating until well combined.

3. Place flour, baking soda, and salt into a large bowl. Add to wet ingredients along with cocoa powder, oreos and chocolate chips, slowly mixing until just combined. With a medium cookie scoop, scoop dough onto prepared baking sheet, about 1 inch apart from each other. Bake for **9 to 11** minutes, until cooked through. Let cool on baking sheet for 5 minutes before transferring to a cooling rack. Serve with milk.

Makes 3 dozen cookies