

Long Livo

Cookies and Cream Cookies Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 3/4 cup brown sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 cup crushed chocolate sandwich cookies

For the Cream Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup heavy cream
- [ ] 1/3 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup crushed chocolate sandwich cookies

Instructions

1. Preheat the oven to 350°F (175°C). Line two baking sheets with parchment paper.
2. In a bowl, whisk together flour, baking soda, and salt; set aside.
3. Cream butter, granulated sugar, and brown sugar until light and fluffy, about 2-3 minutes.
4. Add eggs one at a time, then stir in vanilla. Mix in the dry ingredients just until combined.
5. Fold in the crushed chocolate sandwich cookies gently; the dough will be slightly sticky.
6. Scoop tablespoon-sized balls onto the prepared sheets, spacing 2 inches apart.
7. Bake for 10-12 minutes, until edges are lightly golden but centers still soft. Remove and cool on a wire rack.
8. While cookies cool, beat cream cheese, heavy cream, powdered sugar, and vanilla until smooth; fold in the remaining crushed cookies.
9. Pipe or spoon a dollop of the creamy filling onto each cooled cookie, then sandwich with another cookie if desired.
10. Let the assembled cookies set for 10 minutes before serving; enjoy the soft chew and creamy center.

Nutrition per serving

240 kcal	3 g	30 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra chocolate boost, drizzle melted chocolate over the finished cookies.
- If the dough feels too soft, chill for an additional 15 minutes before scooping.
- Feel free to dust the tops with a light sprinkle of cocoa powder for a pretty finish.