

# Oreo Cheesecake Cookies

Recipe from LorAnn Oils Parts Unbaked

## **Ingredients**

### Cheesecake Filling

- 200g cream cheese
- 35g confectioner's sugar

### Cookie Dough

- 343g all purpose flour
- 1/4 tsp salt
- 1 tsp baking soda
- 12 Oreo cookies
- 1.2g Ripple powder (if using)
- 1 whole egg plus one yolk
- 210g unsalted butter, room temperature (use your infused butter here)
- 150g granulated sugar
- 50g brown sugar
- 1 tsp LorAnn Natural Vanilla Extract
- 1/2 tsp LorAnn Cookies & Cream Super Strength Flavour

## **Instructions**

### Cheesecake Filling

- Prepare a small baking sheet with parchment paper.
- Whisk the cream cheese and confectioner's sugar together until smooth and creamy.
- Portion the cream cheese mixture into 12 equal scoops and place on to the prepared baking sheet.
- Freeze for at least 1 hour and begin preparing cookie dough.

### Cookie Dough

- Line 2 large baking sheets with parchment paper and set aside.
- Whisk flour, salt, and baking soda together and set aside.
- Finely chop 6 of the Oreo cookies and rough chop the other 6. Keep separate and set aside.
- Whisk Ripple, egg and egg yolk until fully combined. Set aside.

- In the bowl of a stand mixer, beat the butter and sugars together on medium high speed until light and fluffy, about 2-3, minutes. Add the egg mixture, vanilla extract and cookie and cream flavour and mix on low until evenly incorporated.
- Add the flour mixture in 3 batches, mixing on low until just combined. Do not over-mix!
- Stir in the finely chopped Oreos and most of the rough chopped (save a handful of the chopped Oreos for topping)
- Scoop 12 individual heaping tablespoons onto the baking sheet.
- Using the back of the spoon, create an indentation on 6 of the dough balls on both trays.
- Remove the cream cheese filling from the freezer and place one into each of the indentations. Place the remaining dough balls over the cream cheese filled halves, pinching the sides to seal. Press a few Oreo pieces lightly onto the top of each complete dough ball.
- Place the baking trays into the refrigerator and preheat the oven to 350F. Once the oven is preheated, bake the cookies, one tray at a time, for 15-17 minutes or until the edges are golden brown and the tops are puffy and set.
- Remove them from the oven and leave them on the baking sheet for about 10 minutes before transferring to a wire rack to cool completely.

### **Notes**

This recipe made 6 large cookies.

I used LorAnn Butter Cookie Super Strength Flavour with great results.