

FROM THE KITCHEN OF...



COOKIES N' CREAM COOKIES

INGREDIENTS

4	OZ	BUTTER, SOFTENED	SERVINGS:
2	OZ	CREAM CHEESE	COOKIES
150	GRAMS	BROWN SUGAR	TIME TO PREP:
100	GRAMS	SUGAR	15 MINUTES
2		EGGS	COOK TIME:
6	ML	VANILLA EXTRACT	9 MINUTES
315	GRAMS	FLOUR	COOK TEMPERATURE:
8	GRAMS	BAKING SODA	350°
4	GRAMS	CORNSTARCH	
5	GRAMS	SALT	
8 TO 10		OREO SANDWICH COOKIES	

DIRECTIONS

- PREHEAT OVEN TO 350°. LINE BAKING SHEET WITH PARCHMENT PAPER.
- CREAM BUTTER, CREAM CHEESE & SUGARS UNTIL FLUFFY.
- ADD EGGS, AND VANILLA EXTRACT AND BEAT UNTIL SMOOTH.
- ADD FLOUR, BAKING SODA, CORNSTARCH AND SALT AND MIX UNTIL INCORPORATED.
- SCOOP DOUGH USING THE B&P "SMALL COOKIE SCOOP" OR 2 OZ. BALLS AND PLACE ON BAKING SHEET.
- BAKE FOR 6 MINUTES, ROTATE & BAKE FOR AN ADDITIONAL 3 MINUTES OR UNTIL EDGES ARE LIGHTLY GOLDEN, BUT CENTERS STILL LOOK SOFT.
- COOL ON THE SHEET UNTIL READY TO TRANSFER!

TIPS & TRICKS

- ✓ TRY MAKING THEM WITH GOLDEN OREOS, YOU WON'T BE DISAPPOINTED!