



Kitchen Cheat Sheet: Oreo Chocolate Chip Cookies

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Tips and Extras

- Use room temperature butter – this makes creaming the butter with the sugars easier.
- Avoid over-mixing the dough – otherwise you will end up with tough, heavy cookies rather than light and tender cookies.
- Line your baking sheets with parchment paper—it keeps the cookies from spreading out like gossip at a church picnic and makes cleanup a breeze. Plus, it helps them bake nice and even, just the way we like 'em.
- Don't overcrowd the cookies on the baking sheets / baking trays – make sure the cookies have room to spread.
- Chilling time – chilling the cookie dough in the fridge for an hour creates a cookie with a richer flavour. If however, you are super short on time and just need to bake the cookies straight away, go ahead!
- After chilling – allow the cookie dough to come to room temperature for 10 minutes before rolling in to balls, this makes it easier to scoop into balls.
- Dough texture - the cookie dough looks thicker and stiffer than other cookie doughs, and is slightly crumbly, but this is OK! When rolled in to balls it comes together.
- Mini Oreos - top with pieces of Mini Oreos or Oreo cookies for extra pretty cookies!
- I recommend rolling the cookies dough into balls rather than using a cookie scoop.
- The cookies are soft when taken out of the oven, but will continue to firm up as they cool.

Storage

Room Temperature: Store the baked cookies in an airtight container for up to a week.

Fridge: You can chill the cookie dough in the fridge for up to 24 hours – bring out of the fridge to come to room temperature for 20-30 minutes before rolling into balls if chilled in the fridge this long.

Freezer: Freeze the baked cookies for up to 3 months. Freeze the unbaked cookie dough rolled into balls for up to 3 months. Cook straight from frozen, allowing an extra 1-2 minutes cooking time.

Faqs

Can the cookie dough be made ahead of time?

Yes. The cookie dough can be made and chilled in the fridge for up to 24 hours. Or frozen for up to 3 months.

Do I have to chill the cookie dough?

No, you don't have to chill the cookie dough before baking, however after testing both chilling the dough and not chilling the dough, the flavor and texture of the dough that was chilled was better. Even if not chilled, these cookies don't spread too much when baked.

Variations

- White chocolate - use white chocolate chips instead of the semi-sweet chocolate chips. Or go hog-wild and use a couple of different kinds of chocolate chips.
- Other Oreo flavors - use your favorite Oreo flavor such as mint Oreos, or peanut butter Oreos.