

Oreo Cheesecake Cookies

These cookies do need to cool completely before being removed from the tray, so be sure to have your patience hat ready. It's so hard not to eat them all straight from the oven – I know! But I promise you these babies are worth the wait. Also, these cookies stay fresh for up to 4 days! and its so simple and fun to make with your kids

Serves: 12 Cookies

Preparation time: 10 mins

Cooling Prep time: 45mins

Cooking time: 10 mins

- ♥ 175g cream cheese, softened
- ♥ 8 tablespoons salted butter, at room temperature
- ♥ 3/4 cup sugar
- ♥ 1 cup + 2 tablespoons all-purpose flour
- ♥ 10 Oreo cookies, broken into pieces
- ♥ Pink/ Red food colouring

1. In the body of a stand mixer fitted with a paddle attachment, beat cream cheese and butter until light and fluffy, scraping down the sides as needed.
2. Add the sugar and beat well.
3. Add in food coloring to the desired color
4. Add in flour, a small bit at a time, beating in on low speed, just until incorporated. Fold in oreos until evenly distributed.
5. Cover bowl with plastic wrap and place in the refrigerator for at least 45 minutes, and up to 2 hours.
6. 30 minutes prior to baking, preheat oven to 180 degrees.
7. Line a large baking sheet with parchment paper.
8. Using a cookie scoop, scoop out 2 tablespoon sized balls of dough, roll them into rounds, and place them on the cookie sheet.
9. Lightly press down on each cookie.
10. Place pan in the oven to bake for 10-11 minutes, or until *just golden at the edges. They will still be very soft when you remove them from the oven - that's a good thing!
11. Cool on the baking sheet for 10 full minutes, then very carefully transfer to a cooling rack to cool completely. Enjoy ♥

