

Helergon Kitchen

Cookies and Cream Cookies – Easy Sweet Treat

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt

Wet Ingredients

- [ ] ¾ cup unsalted butter, softened
- [ ] ½ cup granulated sugar
- [ ] ¾ cup brown sugar, packed
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract

Flavor Mix-In

- [ ] 1 cup Cookies and Cream filling (crushed chocolate sandwich cookies)
- [ ] ½ cup chocolate chips (optional for extra chocolate)

Instructions

1. In a bowl, whisk together flour, baking soda, and salt; set aside.
2. Cream the softened butter with granulated and brown sugar until light and fluffy, about 3 minutes. best homemade chocolate chip cookies link
3. Add eggs one at a time, then stir in vanilla; mix until just combined.
4. Gradually fold in the dry flour mixture, then gently stir in the crushed Cookies and Cream filling and optional chocolate chips.
5. Scoop rounded tablespoons onto a parchment-lined baking sheet, spacing 2 inches apart. Chill for 10 minutes if you prefer a cleaner shape.
6. Bake at 350°F (175°C) for 10-12 minutes, until the edges are lightly golden. soft batch chocolate chip cookies link
7. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

180 kcal Calories	**2 g** Protein	**24 g** Carbs	**8 g** Fat

Tips & notes

- For an extra caramel note, brown the butter before creaming.
- If you like a thicker cookie, chill the dough longer, up to 30 minutes.
- Feel free to drizzle melted white chocolate over the cooled cookies for a fancy finish.