

Zucchini Bread Recipes

Cookies and Cream Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

Wet Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup packed brown sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract

Add-Ins

- [ ] 12 Oreo cookies, coarsely chopped
- [ ] 1/2 cup semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C). Line two baking sheets with parchment paper.



2. In a bowl, whisk together flour, cocoa powder, baking soda, and salt; set aside.



3. In a large mixing bowl, cream butter with both sugars until light and fluffy – about 3 minutes.



4. Add eggs one at a time, beating well after each, then stir in vanilla extract.



5. Gradually mix in the dry ingredients until just combined; avoid over-mixing.



6. Fold in the chopped Oreo pieces and chocolate chips gently, preserving some larger chunks for texture.



7. Scoop rounded tablespoons of dough onto the prepared sheets, spacing them about 2 inches apart.



8. Bake for 10-12 minutes, until the edges are set but the centers still look soft. soft choco



9. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.



Nutrition per serving

210 kcal	2 g	27 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a stronger chocolate flavor, increase cocoa to 3/4 cup.
- Chilling the dough for 30 minutes yields a thicker, chewier cookie.
- For a festive twist, drizzle melted white chocolate over cooled cookies.