

Treasure Barrel

Cookies and Cream Cookies – Easy Homemade Treat

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

Ingredients

Dry Ingredients

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Wet Ingredients

- [ ] 3/4 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 2 tsp pure vanilla extract

Add-Ins

- [ ] 1 cup chocolate wafer cookies, coarsely crushed
- [ ] 2 tbsp milk (optional for softer texture)

Instructions

1. In a bowl, whisk together flour, baking soda, and salt; set aside.
2. Cream butter, brown sugar, and granulated sugar until light and fluffy, about 2-3 minutes.
3. Add the egg and vanilla; beat until just combined.
4. Gradually mix in the dry ingredients; avoid over-mixing.
5. Fold in the crushed chocolate wafers gently; if you like a softer cookie, add milk now.
6. Scoop rounded tablespoons onto parchment paper, chill 15 minutes, then bake at 350°F (175°C) for 10-12 minutes until edges turn light gold.

Nutrition per serving

180 kcal	2 g	24 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- A short chill helps the cookies keep their shape and stay soft.
- Do not over-bake; they firm up as they cool on the rack.
- For extra vanilla depth, add a pinch of vanilla bean powder.