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Oreo Cookies ♦♦

Oreo Cookies are a classic American treat loved by people of all ages. These delicious cookies consist of two chocolate wafers with a sweet cream filling in between. They are perfect for snacking, dessert, or even as an ingredient in other recipes. This recipe will guide you through the process of making your own homemade Oreo Cookies.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 10 mins

Total Time: 40 mins

Recipe Yield: 500 grams

Number of Servings: 20

Serving Size: 25 g

Ingredients

250 g	All-Purpose Flour
50 g	unsweetened cocoa powder
200 g	Granulated Sugar
200 g	Unsalted Butter
2 tsp	vanilla extract

0.5 tsp	Salt
0.5 tsp	Baking Soda
2 tbsp	Milk
200 g	Powdered Sugar

Directions

Step 1

In a medium bowl, whisk together the flour, cocoa powder, salt, and baking soda.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a separate large bowl, cream together the butter and granulated sugar until light and fluffy.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

Add the vanilla extract and milk to the butter mixture and mix until well combined.

Prep Time: 2 mins

Cook Time: 0 mins

Step 4

Mixing

Gradually add the dry ingredients to the wet ingredients and mix until a dough forms.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Refrigerating

Divide the dough in half and shape each half into a log. Wrap the logs in plastic wrap and refrigerate for at least 1 hour.

Prep Time: 10 mins

Cook Time: 0 mins

Step 6

Preheating

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

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Cut, oven

Slice the chilled dough logs into 1/4-inch thick rounds and place them on the prepared baking sheets.

Prep Time: 5 mins

Cook Time: 10 mins

Step 8

Baking

Bake the cookies for 10 minutes, or until the edges are firm and the tops are slightly cracked.

Prep Time: 0 mins

Cook Time: 10 mins

Step 9

Cooling

Remove the cookies from the oven and let them cool on the baking sheets for 5 minutes. Transfer to a wire rack to cool completely.

Prep Time: 5 mins

Cook Time: 0 mins

Step 10

Mixing

Once the cookies are completely cooled, make the cream filling by creaming together the butter, powdered sugar, and vanilla extract until smooth.

Prep Time: 5 mins

Cook Time: 0 mins

Step 11

Mixing

Spread a generous amount of cream filling onto the bottom side of one cookie and sandwich it with another cookie. Repeat with the remaining cookies.

Prep Time: 5 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 160 kcal

Fat: 11 g

Protein: 2 g

Carbohydrates: 16 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	16 g	29.09%	32%
Fibers	1 g	2.63%	4%
Sugars	9 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	11 g	39.29%	44%
Cholesterol	25 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	75 mg	3.26%	3.26%
Calcium	2 mg	0.2%	0.2%
Iron	6 mg	75%	33.33%
Potassium	50 mg	1.47%	1.92%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas

Easter

Birthday

Wedding

Halloween

Valentine's Day

Mother's Day

Father's Day

New Year

Anniversary

Baby Shower

Bridal Shower

Graduation

Back to School

Barbecue

Picnic

Game Day

Cuisines

Italian

Chinese

Indian

Meal Type

Snack

Breakfast

Difficulty Level

Easy

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