

**SUGAR, SPICE, AND EVERYTHING NICE!**



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**Name:** Jamie Hafner

**Recipe Name:** Oh So Soft Oreo Funfetti Cookies

**Recipe Ingredients:**

- 1 cup (2 sticks) unsalted butter
- 2 cups granulated sugar
- 2 Large eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon cream of tartar
- 15 crushed Oreos, approx. 2 cups
- 1/2 cup sprinkles

**Recipe Instructions:**

1. Combine the butter and sugar and beat on medium speed until well creamed together.
2. Add the eggs and vanilla extract. Mix into butter and sugar until the eggs are well beaten.
3. In a separate bowl, combine flour, baking soda and cream of tartar. Slowly add into batter and beat on medium low speed until well combined and dough starts to form.
4. Next add the crushed Oreos and sprinkles and mix to combine.
5. Use a large cookie scoop (3 tbsp) and scoop cookie dough onto a parchment paper lined baking sheet.
6. Refrigerate the dough for a minimum of 30 minutes, but 60 minutes is preferred.
7. Let the cookie dough sit for 15 minutes prior to baking

8. Preheat the oven to 350° F. Place about 2 inches apart and bake at 350° F for 11-13 minutes. Allow cookie to cool on the baking sheet for several minutes and then transfer to a wire rack to cool completely

9. Enjoy!