



COOKIE MONSTER COOKIES

Big blue bakery-style cookies stuffed with an Oreo and a Chips Ahoy cookie.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Not provided	15-18 min	Varies	About 2 dozen XL

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup butter, melted
- 1 cup margarine, melted
- 5 large eggs
- 2 tablespoons vanilla extract
- Blue food coloring
- 4 teaspoons baking soda
- 2 teaspoons salt
- 6 to 7 cups all-purpose flour, leveled (possibly more as needed)
- 3 cups milk chocolate and white chocolate chips
- 24 to 28 Oreos
- 24 to 28 Chips Ahoy cookies
- Additional Oreos and Chips Ahoy cookies, broken into pieces for topping
- Additional chocolate chips for topping

INSTRUCTIONS

1. In a large mixing bowl, cream together the melted butter, melted margarine, brown sugar, and granulated sugar until smooth.
2. Beat in the eggs and vanilla extract until everything is fully incorporated.
3. Add blue food coloring until the dough reaches the shade of blue you want.
4. Gradually add the baking soda, salt, and flour, mixing until well combined. Start with 6 cups of flour and add more as needed. If the dough seems too dry, add 1 tablespoon of milk. If it is too sticky, add a little additional flour.
5. For extra-large cookies, portion two scoops with a large 4-tablespoon scoop. Together, they should make approximately a 5-ounce ball of dough.
6. Slightly flatten the dough. Place one Oreo and one Chips Ahoy cookie in the center, then wrap the blue dough completely around both cookies and seal the edges.
7. Place the dough balls on a baking sheet with plenty of room between them. Press a few chocolate chips into the tops.
8. Bake in a preheated 325°F to 350°F oven for 15 to 18 minutes. The ideal temperature and time may vary by oven, altitude, and cookie size.
9. Immediately press additional white chocolate chips and broken Oreo and Chips Ahoy pieces into the warm tops.
10. Let the cookies sit on the baking sheet for several minutes before transferring them to a cooling rack.

WENDY'S TIPS & NOTES

- Bake one test cookie first, then adjust the temperature or baking time for your oven, altitude, and cookie size.
- Use additional milk only if the dough is too dry, or additional flour if it is too sticky.

WEIGHT MEASUREMENTS

- **Brown sugar:** 789 g
- **Granulated sugar:** 189 g
- **Eggs:** 253 g
- **All-purpose flour:** 1,272 to 1,412 g

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