



## BIRTHDAY CAKE GOLDEN OREO COOKIES

*Serious sweet teeths ONLY! These cake batter-flavored cookies are studded with Golden Oreo pieces and white chocolate chips (and sprinkles, for good measure). Adapted from Sally's Baking Addiction.*

### INGREDIENTS

- 1 ¼ cup (160 g) all-purpose flour
- 1 ¼ cup (190 g) yellow or vanilla boxed cake mix
- ½ tsp (3 ml) baking soda
- ⅛ tsp (1 ml) salt
- ¾ cup (170 g) unsalted butter, softened
- ½ cup (100 g) granulated sugar
- ½ cup (100 g) brown sugar, packed
- 1 egg, room temperature
- 1 ½ tsp (9 ml) vanilla extract
- ⅔ cup (115 g) white chocolate chips
- 10 Golden Oreos or vanilla sandwich cream cookies, chopped or crushed into pieces
- ½ cup (80 g) sprinkles\*

*High-altitude:* Add 1 Tbsp flour. Reduce granulated and brown sugars by ½ Tbsp each.

\*The sprinkles that work best are jimmies and confetti. Nonpareils bleed quickly and may produce an undesirable color.

## DIRECTIONS

In a medium mixing bowl, combine flour, cake mix, baking soda, and salt. Set aside.

Using a handheld or stand mixer, cream the butter and sugars on medium speed until light and fluffy. Beat in egg and vanilla extract, scraping down the sides of the bowl as necessary.

With the mixer speed on low, gradually add flour mixture. Add chocolate chips, Oreos, and sprinkles. Mix on low until just combined. Cover and chill dough for at least 2 hours and up to 3 days.

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

Using a medium cookie scoop, drop balls of dough onto a cookie sheet lined with parchment paper. Shape the cookie dough balls to be slightly taller than they are wide. Press a few chocolate chips or Oreo pieces onto the top of each ball, if desired. Bake for approximately 9 to 12 minutes, or until the edges are slightly browned. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

*Makes 2 to 3 dozen cookies.*

