

(HO)COLATE (OO)KIES AND (RE)ME (OO)KIES

THAT'S
SMART![®]



Prep Time: 30 min

Total Time: 40 min

Cook Time: 10 min

Serves 20

Ingredients

2 cups That's Smart! Flour

1 tsp. Salt

1 tsp. That's Smart! Baking Powder

1 Tbsp. Cocoa Powder or Cornstarch

1/2 cup That's Smart! Butter

4 oz. That's Smart! Cream Cheese, softened

1/2 cup That's Smart! White Sugar

1/3 cup That's Smart! Brown Sugar

1 That's Smart! Egg

1 Tbsp. That's Smart! Imitation Vanilla Flavoring

14 cookies (about 2 cups) That's Smart! Fudge Sandwich Creme Cookies, lightly crushed or chopped

1 cup White Chocolate Chips

Directions

1. Preheat oven to 350°F. Whisk together flour, salt, baking powder, and cocoa powder. Set aside.
2. In a mixer with paddle attachment, cream together butter and cream cheese. Add sugars and beat on medium until light and fluffy, 2-3 minutes. Add egg and vanilla and mix until combined, scraping down sides of bowl as needed
3. Add flour mixture and mix on low until just combined. Remove bowl from mixer and use a spoon to stir in crushed cookies and white chocolate chips.
4. Scoop golf ball-sized amounts of dough onto prepared baking sheets, pressing them down slightly. Bake for 8-11 minutes. Cool on baking sheet for 5 minutes before transferring to a cooling rack.

Options: Dough and cookies can be frozen. Thaw dough in refrigerator 1 to 2 days before baking as directed. Thaw baked cookies at room temperature for 30 minutes before serving.