



Oreo Sugar Cookies

Roll out sugar cookies kicked up a notch.

2 sticks softened butter
1 cup granulated sugar
1 large egg
1 tsp. Cookie Nip
2 $\frac{3}{4}$ cups all purpose flour
2 tablespoons corn starch
 $\frac{1}{2}$ cup Oreo crumbs

Put a bag of Oreos, cream and all, in the blender and chop into crumbs. Store Oreo crumbs in a Ziploc bag in the freezer if you don't use them all.

Preheat oven between 325 and 350. Mix the first six ingredients in an electric mixer fitted with the dough hook. The mixture will be fully mixed when the dough develops and mops itself off the edge of the bowl. Add Oreo crumbs. Roll out between rolling sticks and parchment paper. You can cut any shape and size but I recommend using a metal cutter because you want a sharp cut with all those crumbs added to the dough. Bake on a stone for 15-18 minutes. Remove from the stone and cool on a pan covered in parchment. You can frost like decorated cookies or serve plain. I have found that they are delicious with flood frosting and buttercream.

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