



Life &
Sprinkles
BY TARYN CAMP

RED VELVET OREO COOKIE SANDWICHES

Easy red velvet cake mix cookies filled with cream cheese chips and the most delicious Oreo buttercream.

These are so decadent, delicious, and most definitely a crowd-pleaser.

INGREDIENTS

- 1 box red velvet cake mix
- 2 eggs
- 1/2 c vegetable oil
- 1/2 c cream cheese baking chips (or white chocolate)
- 8 oz cream cheese, softened
- 1/4 c butter, softened
- 1 box (3 1/2 c) powdered sugar
- 1 tsp vanilla
- 1/2 c crushed Oreos

DIRECTIONS

1. In a mixing bowl, combine the cake mix, eggs, and vegetable oil. Fold in the cream cheese chips. Cover and refrigerate for at least a half hour.
2. Preheat oven to 350. Line two cookie sheets with parchment paper. Using a small cookie scoop, add the cookie dough to the sheets about 2" apart. Bake for 12-16 minutes. Be sure to bake these all the way since they're a softer cookie. Let them cool completely.
3. To make the buttercream, beat the cream cheese and butter until smooth. Add in the powdered sugar and vanilla and mix. Add in the Oreos and mix until fully combined.
4. Flip one cookie over and pipe or spread frosting on the cookie, covering the entire thing. Add a second cookie to the top. Repeat with remaining cookies.
5. ***If you don't like a lot of frosting in your cookie sandwiches, cut the frosting recipe in half.