

# Oreo Cookie Cupcakes

## Ingredients

*For the cupcakes:*

- ❖ 24 Oreo halves, with cream filling attached
- ❖ 2¼ cups all-purpose flour
- ❖ 1 tsp. baking powder
- ❖ ½ tsp. salt
- ❖ 8 tbsp. unsalted butter, at room temperature
- ❖ 1 2/3 cup sugar
- ❖ 3 large egg whites, at room temperature
- ❖ 2 tsp. vanilla extract
- ❖ 1 cup milk (*I used whole milk*)
- ❖ 20 Oreo cookies, coarsely chopped or quartered

*For the frosting:*

- ❖ 1 ¾ cups plus 2 tbsp. whipping cream
- ❖ 3 tbsp. powdered sugar
- ❖ ½ tsp. vanilla extract
- ❖ 6 tbsp. Oreo cookie crumbs

*For garnish:*

- ❖ Oreo cookie crumbs
- ❖ 24 Oreo cookie halves

## Directions

1. Preheat the oven to 350° F. Line the wells of two cupcake pans with 24 paper liners. Place an Oreo half in the bottom of each liner, cream side up.
2. In a medium bowl, combine the flour, baking powder and salt; stir together with a fork to blend and set aside.
3. In the bowl of an electric mixer, combine the butter and sugar and beat together on medium-high speed until light and fluffy, about 2 minutes. Blend in the egg whites one at a time, beating well after each addition. Blend in the vanilla extract. With the mixer on low speed, beat in half of the dry ingredients just until incorporated. Add the milk and beat just until combined, then mix in the remaining dry ingredients.
4. Gently fold in the chopped Oreos with a rubber spatula until evenly incorporated, being careful not to over-mix.

5. Evenly divide the batter between the prepared cupcake liners. Bake for 18-20 minutes, rotating the pans halfway through baking, until a toothpick inserted in the center comes out clean. Allow to cool in the pans 5-10 minutes, and then transfer to a wire rack to cool completely.
6. To prepare the frosting, in the clean bowl of an electric mixer fitted with the whisk attachment, combine the whipping cream, powdered sugar, and vanilla extract. Beat on medium-high speed until the whipped cream holds stiff peaks. Gently fold in the cookie crumbs with a spatula.
7. Scoop the mixture into a pastry bag and pipe frosting decoratively on top of the cupcakes. Garnish with Oreo cookie halves.

**Yield:** 24 cupcakes (recipe can be halved to yield 12 cupcakes)

Cupcake recipe from: *Cooking with Karen*; Originally from: *Annie's Eats & Beantown Baker Blog* and  
Frosting recipe originally from: *Annie's Eats*