

# Frankenstein Oreo Cookies

Bright green, soft-baked & loaded with chocolate

These soft, bright-green cake mix cookies are packed with chopped Oreo pieces and chocolate chips. They make an easy, fun Halloween treat for cookie and chocolate lovers.



**PREP**  
20 min

**CHILL**  
30 min

**TOTAL**  
1 hour

**YIELD**  
18-24 cookies

## Ingredients

- 1 box white cake mix
- 2 eggs
- 1/3 cup vegetable oil
- 1 teaspoon vanilla extract
- Green gel food coloring
- 3/4 cup chopped Oreo cookies
- 1/2 cup chocolate chips

### Treat Tips

Use gel coloring for vivid green dough without adding extra liquid. Chop the cookies into generous chunks. Press a few extra Oreo pieces and chips on top while the cookies are warm.

## Instructions

- 1 Heat the oven to 350°F. Line baking sheets with parchment paper.
- 2 Mix the cake mix, eggs, oil, vanilla, and a few drops of green gel coloring until a soft dough forms.
- 3 Fold in the chopped Oreos and chocolate chips.
- 4 Cover and chill the dough for 30 minutes.
- 5 Scoop dough onto the prepared sheets, leaving space between cookies. Add extra Oreo pieces or chips on top, if desired.
- 6 Bake for 9-11 minutes, until the edges are set and the centers still look soft.
- 7 Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Let centers stay soft when you take them from the oven.

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