



# Oreo Cake Cookie

## Ingredients:

### Dry:

- 1 packet of IP Chocolate Drink Mix
- 1 tsp of granular sugar-free sweetener
- 1/4 tsp of baking powder
- 1/8 tsp of baking soda

### Wet:

- 1 large egg yolk
- 1 oz of milk
- 2 tsp of grape seed oil

## Directions:

Combine dry ingredients together. Combine wet ingredients in a separate bowl. Mix your wet ingredients into your dry. I recommend using a small silicone spatula. You will need to work to mix this together making sure all powder is dissolved. Using the end of a teaspoon, scoop up enough batter to roll into a half inch ball. Roll gently and place on a parchment paper lined baking sheet. Continue making balls until batter is finished.

Using your fingers, press down and shape each into 1.5 inch round cookies.

Bake at 325° for five minutes. Do not over bake! Remove from oven and cool.

Filling options:

1. Place 1 tbsp of IP pudding or vanilla drink in a small bowl and add choice of 1 oz of liquid sugar-free sweetener and choice of 1/4 tsp extract. Mix until smooth. Refrigerate once you fill your cookies.
2. Fill with your favorite Walden Farms jam.
3. Spread a thin layer of your favorite Walden Farms dip, syrup, or IP maple syrup.

*Recipe created by Dea Marie of Dea's Recipes.*