



Birthday Cake Cookies

READY IN



70 min.

SERVINGS



14

CALORIES



347 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 0.3 cup sprinkles
- ☐ 0.5 cup butter melted
- ☐ 1 tablespoon milk
- ☐ 1 eggs
- ☐ 16 oz vanilla frosting
- ☐ 0.3 tablespoons sprinkles

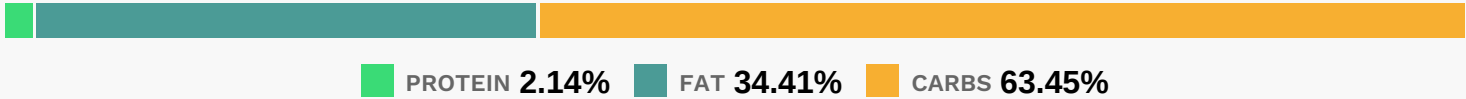
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 350°F.
- ☐ In large bowl, stir cake mix, sprinkles, melted butter, milk and egg until well blended. On ungreased cookie sheets, drop dough by tablespoonfuls 2 inches apart.
- ☐ Bake 8 to 10 minutes or until edges of cookies are set. Cool on cookie sheet 2 minutes; remove to cooling rack. Cool completely, about 30 minutes.
- ☐ For each sandwich cookie, spread generous tablespoonfuls frosting on bottom of 1 cookie. Top with second cookie, bottom side down; gently press together.
- ☐ Place nonpareils in small bowl, and roll edges of cookies. Store covered in airtight container with waxed paper between layers.

Nutrition Facts



Properties

Glycemic Index:9.36, Glycemic Load:9.48, Inflammation Score:-2, Nutrition Score:4.0130435021027%

Nutrients (% of daily need)

Calories: 347.43kcal (17.37%), Fat: 13.34g (20.52%), Saturated Fat: 5.99g (37.45%), Carbohydrates: 55.36g (18.45%), Net Carbohydrates: 54.92g (19.97%), Sugar: 39.26g (43.62%), Cholesterol: 29.25mg (9.75%), Sodium: 385.45mg (16.76%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.87g (3.73%), Phosphorus: 129.56mg (12.96%), Vitamin B2: 0.2mg (11.87%), Calcium: 83.91mg (8.39%), Folate: 29.42µg (7.36%), Vitamin E: 1.06mg (7.05%), Vitamin B1: 0.09mg (6.05%), Vitamin K: 5.86µg (5.58%), Iron: 0.88mg (4.87%), Vitamin B3: 0.93mg (4.67%), Vitamin A: 221.3IU (4.43%), Manganese: 0.07mg (3.57%), Selenium: 2.21µg (3.15%), Vitamin B5: 0.21mg (2.13%), Fiber: 0.44g (1.77%), Vitamin B6: 0.03mg (1.73%), Copper: 0.03mg (1.44%), Vitamin B12: 0.08µg (1.41%), Magnesium: 4.68mg (1.17%), Zinc: 0.17mg (1.16%), Potassium: 36.26mg (1.04%)