



Cake Batter Cookie Stackers

READY IN



75 min.

SERVINGS



18

CALORIES



273 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup duncan hines classic decadent cake mix yellow dry (mix from box)
- 0.5 cup butter softened
- 1 eggs
- 0.5 cup duncan hines classic decadent cake mix yellow dry (mix from box)
- 2 cups powdered sugar
- 0.3 cup butter softened
- 1 teaspoon vanilla
- 1 tablespoons milk

- 1 serving liquid smoke green blue red yellow (neon pink, neon , neon , classic and to make orange)
- 1 serving sprinkles assorted

Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

Directions

- Heat oven to 375°F. In medium bowl, stir sugar cookie mix, 1/2 cup dry cake mix, 1/2 cup butter and the egg until soft dough forms.
- In small bowl, place remaining 1/2 cup dry cake mix. Shape dough into 36 (1-inch) balls.
- Roll balls in dry cake mix, coating completely.
- Place 2 inches apart on ungreased cookie sheets.
- Bake 7 to 9 minutes or just until cookies are set. (Watch closely to prevent cookies from getting too crispy and overbaked.) Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
- In medium bowl, beat powdered sugar, 1/3 cup butter and vanilla with electric mixer on medium speed until blended. Beat in 1 tablespoon milk to make frosting smooth and spreadable. If frosting is too thick, beat in more milk, a few drops at a time. If frosting becomes too thin, beat in a small amount of powdered sugar. Divide frosting among 4 small bowls, about 1/4 cup each.
- Add food color to tint frosting in each bowl.
- For each sandwich cookie, spread 1 rounded teaspoon frosting on bottom of 1 cooled cookie. Top with second cookie, bottom side down; gently press cookies together.
- Roll sides of sandwich cookie in sprinkles.

Nutrition Facts



■ PROTEIN 2.54% ■ FAT 34.67% ■ CARBS 62.79%

Properties

Glycemic Index:7.67, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:1.4608695675497%

Nutrients (% of daily need)

Calories: 272.87kcal (13.64%), Fat: 10.6g (16.31%), Saturated Fat: 5.68g (35.5%), Carbohydrates: 43.19g (14.4%), Net Carbohydrates: 43.1g (15.67%), Sugar: 29.85g (33.17%), Cholesterol: 31.79mg (10.6%), Sodium: 207.11mg (9%), Alcohol: 0.08g (100%), Alcohol %: 0.15% (100%), Protein: 1.75g (3.49%), Vitamin A: 277.18IU (5.54%), Phosphorus: 35.74mg (3.57%), Folate: 11.59µg (2.9%), Vitamin B2: 0.05mg (2.69%), Vitamin B1: 0.04mg (2.42%), Selenium: 1.65µg (2.36%), Calcium: 22.96mg (2.3%), Vitamin E: 0.34mg (2.27%), Iron: 0.31mg (1.73%), Vitamin B3: 0.31mg (1.57%)