

Chocolate Chip Cookie Surprise Cake







DESSERT

Ingredients

	1 box cake mix	yellow
	1 cup milk	

0.5 cup vegetable oil

4 eggs

17.5 oz chocolate chip cookie mix

1 serving eggs for on cookie mix pouch

16 oz chocolate frosting

Equipment

	bowl		
	frying pan		
	oven		
	knife		
	hand mixer		
	toothpicks		
Directions			
	Heat oven to 350°F (325°F for dark or nonstick pan). Generously grease and lightly flour bottom only of 13x9-inch pan, or spray with baking spray with flour.		
	In large bowl, beat cake mix, milk, oil and 4 eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes.		
	Pour into pan.		
	Make cookie dough as directed on pouch. Drop dough by teaspoonfuls evenly over batter in pan.		
	Bake 54 to 59 minutes or until toothpick inserted in center comes out clean. Run knife around sides of pan to loosen cake. Cool completely, about 1 hour.		
	Spread frosting over top of cake. Store loosely covered.		
Nutrition Facts			
	PROTEIN 4.73% FAT 34.21% CARBS 61.06%		

Properties

Glycemic Index:5.78, Glycemic Load:10.74, Inflammation Score:-2, Nutrition Score:6.8656521776448%

Nutrients (% of daily need)

Calories: 456.83kcal (22.84%), Fat: 17.62g (27.11%), Saturated Fat: 6.39g (39.93%), Carbohydrates: 70.77g (23.59%), Net Carbohydrates: 69.16g (25.15%), Sugar: 43.92g (48.8%), Cholesterol: 59.16mg (19.72%), Sodium: 452mg (19.65%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 5.48g (10.96%), Phosphorus: 192.41mg (19.24%), Vitamin B1: 0.21mg (13.84%), Vitamin B2: 0.23mg (13.75%), Folate: 52.79µg (13.2%), Calcium: 103.37mg (10.34%), Iron: 1.8mg (10%), Selenium: 6.09µg (8.7%), Vitamin B3: 1.52mg (7.62%), Manganese: 0.14mg (7.16%), Vitamin E: 1.07mg (7.13%), Fiber: 1.61g (6.45%), Magnesium: 24.42mg (6.11%), Potassium: 180.3mg (5.15%), Copper: 0.1mg (4.8%), Vitamin B12: 0.25µg (4.21%), Vitamin B5: 0.42mg (4.19%), Zinc: 0.6mg (4.01%), Vitamin K: 3.77µg

(3.59%), Vitamin B6: 0.06mg (3.15%), Vitamin D: 0.47 μ g (3.15%), Vitamin A: 105.85IU (2.12%)