



## Chocolate Cookie Cake

READY IN



250 min.

SERVINGS



12

CALORIES



413 kcal

DESSERT

### Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving eggs for on a cookie mix pouch
- ☐ 8 oz chocolate chips dark
- ☐ 0.7 cup whipping cream
- ☐ 2 tablespoons butter
- ☐ 4 oz chocolate chips dark
- ☐ 0.3 cup whipping cream
- ☐ 1 tablespoon butter

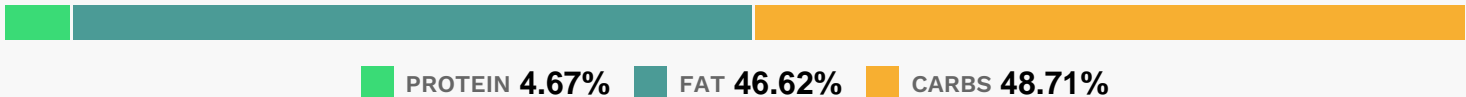
# Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ cake form
- ☐ aluminum foil
- ☐ offset spatula
- ☐ butter knife

# Directions

- ☐ Heat oven to 350°F. Make and bake cookies as directed on package. Cool completely. Break 15 baked cookies into 1-inch pieces; set aside. (Save remaining cookies for another use.)
- ☐ Line a 6- or 8-inch round cake pan with foil. Spray with nonstick cooking spray.
- ☐ In medium bowl, place 1 1/3 cup chocolate chips; set aside. In 1-quart saucepan, heat 2/3 cup whipping cream and 2 tablespoons butter over medium heat, stirring until butter is melted and mixture comes to a boil.
- ☐ Pour cream mixture over chocolate and stir smooth.
- ☐ Add cookie pieces to chocolate mixture, gently fold until all pieces are coated. Spoon into the prepared cake pan. Gently press mixture into pan. Refrigerate cake for 3 hours or until firm.
- ☐ Remove cake from cake pan and turn upside down onto a serving plate.
- ☐ Remove foil. In small bowl, place remaining 2/3 cup chocolate chips. In 1-quart saucepan, heat remaining 1/3 cup whipping cream and 1 tablespoon butter over medium heat, stirring until butter is melted and mixture comes to a boil.
- ☐ Pour cream mixture over chocolate and stir smooth.
- ☐ Pour the melted chocolate over the cake; frost top and sides using a butter knife or offset spatula. If desired, decorate with melted milk chocolate.

# Nutrition Facts



## Properties

Glycemic Index:8.33, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:4.0560869263566%

## Nutrients (% of daily need)

Calories: 413.3kcal (20.66%), Fat: 21.48g (33.05%), Saturated Fat: 14.7g (91.85%), Carbohydrates: 50.5g (16.83%), Net Carbohydrates: 49.42g (17.97%), Sugar: 29.45g (32.72%), Cholesterol: 43.86mg (14.62%), Sodium: 181.52mg (7.89%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.84g (9.68%), Calcium: 101.88mg (10.19%), Vitamin A: 401.65IU (8.03%), Zinc: 1.1mg (7.33%), Vitamin B2: 0.12mg (7.04%), Potassium: 204.19mg (5.83%), Phosphorus: 55.32mg (5.53%), Vitamin E: 0.75mg (4.98%), Selenium: 3.23µg (4.61%), Fiber: 1.08g (4.31%), Vitamin B1: 0.06mg (3.92%), Folate: 15.19µg (3.8%), Iron: 0.6mg (3.33%), Vitamin B5: 0.32mg (3.23%), Magnesium: 12.1mg (3.03%), Vitamin K: 3.07µg (2.93%), Copper: 0.06mg (2.84%), Vitamin D: 0.39µg (2.6%), Vitamin B6: 0.05mg (2.51%), Vitamin B12: 0.15µg (2.49%), Vitamin B3: 0.48mg (2.39%), Manganese: 0.04mg (2.05%)