



Chocolate Cookie Cake

READY IN



250 min.

SERVINGS



12

CALORIES



471 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon butter
- ☐ 2 tablespoons butter
- ☐ 4 oz chocolate chips dark
- ☐ 8 oz chocolate chips dark
- ☐ 12 servings eggs for on a cookie mix pouch
- ☐ 1 pouch sugar cookie mix (1 lb. 1.5 oz)
- ☐ 0.3 cup whipping cream
- ☐ 0.7 cup whipping cream

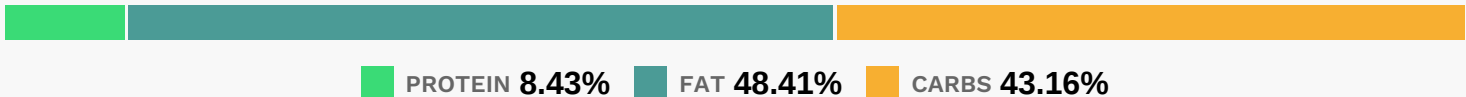
Equipment

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

Directions

- ☐ Heat oven to 350F. 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:-3, Nutrition Score:7.7617390492688%

Nutrients (% of daily need)

Calories: 470.93kcal (23.55%), Fat: 25.32g (38.95%), Saturated Fat: 15.96g (99.75%), Carbohydrates: 50.78g (16.93%), Net Carbohydrates: 49.7g (18.07%), Sugar: 29.59g (32.88%), Cholesterol: 193.9mg (64.63%), Sodium: 238.76mg (10.38%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.92g (19.85%), Selenium: 15.61µg (22.3%), Vitamin B2: 0.3mg (17.89%), Phosphorus: 135.18mg (13.52%), Calcium: 124.47mg (12.45%), Vitamin A: 619.45IU (12.39%), Zinc: 1.62mg (10.79%), Vitamin B5: 0.94mg (9.42%), Folate: 34.15µg (8.54%), Vitamin B12: 0.51µg (8.48%), Vitamin D: 1.2µg (7.98%), Vitamin E: 1.17mg (7.81%), Potassium: 259.85mg (7.42%), Iron: 1.3mg (7.25%), Vitamin B6: 0.12mg (5.94%), Vitamin B1: 0.07mg (4.99%), Fiber: 1.08g (4.31%), Copper: 0.09mg (4.29%), Magnesium: 16.94mg (4.24%), Vitamin K: 3.19µg (3.04%), Manganese: 0.05mg (2.61%), Vitamin B3: 0.51mg (2.54%)