



Chocolate-Covered OREO Celebration Cake

READY IN



80 min.

SERVINGS



20

CALORIES



280 kcal

DESSERT

Ingredients

- 1 pkg devil's food cake mix (2-layer size)
- 0.3 cup butter
- 8 oz philadelphia cream cheese softened
- 4.3 oz decorating icing white
- 12 oreo cookies crushed
- 4 oz baker's semi-sweet chocolate
- 0.5 cup sugar
- 2 cups cool whip whipped topping thawed

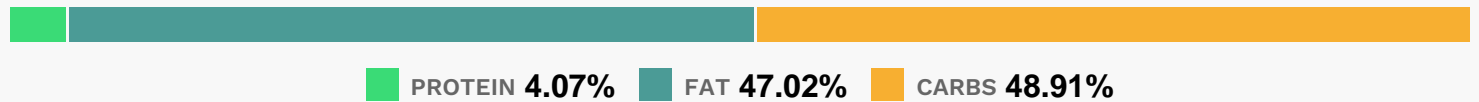
Equipment

- bowl
- oven
- blender
- microwave

Directions

- Heat oven to 350F.
- Prepare cake batter and bake in 2 (9-inch) round pans as directed on package. Cool cakes in pans 10 min. Invert onto wire racks; gently remove pans. Cool cakes completely.
- Microwave chocolate and butter in small microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Cool 5 min. Meanwhile, beat cream cheese and sugar in large bowl with mixer until well blended. Gently stir in COOL WHIP.
- Place 1 cake layer on plate; spread with cream cheese mixture. Top with cookie crumbs and remaining cake layer.
- Spread top with chocolate glaze; let stand 10 min. or until firm. Decorate with icing. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:9.5, Glycemic Load:5.42, Inflammation Score:-3, Nutrition Score:4.6139130618261%

Nutrients (% of daily need)

Calories: 279.95kcal (14%), Fat: 15.09g (23.22%), Saturated Fat: 7.14g (44.6%), Carbohydrates: 35.32g (11.77%), Net Carbohydrates: 34.14g (12.41%), Sugar: 24.27g (26.97%), Cholesterol: 18.04mg (6.01%), Sodium: 277.09mg (12.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 7.61mg (2.54%), Protein: 2.94g (5.89%), Iron: 2.23mg (12.41%), Phosphorus: 99.21mg (9.92%), Copper: 0.18mg (9.22%), Manganese: 0.17mg (8.68%), Selenium: 4.75µg (6.78%), Vitamin B2: 0.11mg (6.32%), Magnesium: 25.18mg (6.29%), Calcium: 54.66mg (5.47%), Vitamin E: 0.74mg (4.96%), Folate: 19.6µg (4.9%), Fiber: 1.18g (4.72%), Vitamin A: 232.38IU (4.65%), Vitamin K: 4.66µg (4.44%), Potassium: 145.65mg (4.16%), Vitamin B1: 0.06mg (3.84%), Vitamin B3: 0.61mg (3.06%), Zinc: 0.45mg (2.99%), Vitamin B5:

0.14mg (1.39%)