



Chocolate-Covered OREO Cookie Cake

READY IN



80 min.

SERVINGS



16

CALORIES



318 kcal

DESSERT

Ingredients

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

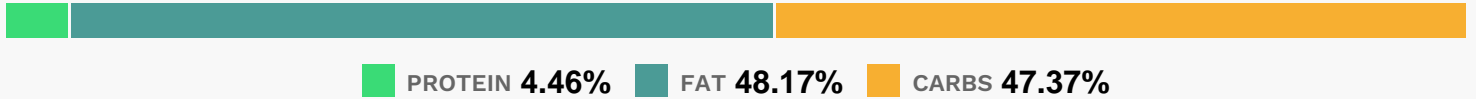
Equipment

- 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 blended. Gently stir in COOL WHIP and crushed cookies.
- Place 1 cake layer on plate, spread with cream cheese mixture. Top with remaining cake layer.
- Spread top with chocolate glaze; let stand 10 min. or until firm. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:9.19, Glycemic Load:4.58, Inflammation Score:-3, Nutrition Score:5.6060869952907%

Nutrients (% of daily need)

Calories: 318.46kcal (15.92%), Fat: 17.65g (27.15%), Saturated Fat: 8.7g (54.36%), Carbohydrates: 39.04g (13.01%), Net Carbohydrates: 37.56g (13.66%), Sugar: 25.59g (28.43%), Cholesterol: 22.56mg (7.52%), Sodium: 332.51mg (14.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 9.52mg (3.17%), Protein: 3.68g (7.36%), Iron: 2.78mg (15.45%), Phosphorus: 122.65mg (12.27%), Copper: 0.23mg (11.52%), Manganese: 0.22mg (10.85%), Selenium: 5.93µg (8.47%), Magnesium: 31.4mg (7.85%), Calcium: 68.1mg (6.81%), Vitamin B2: 0.11mg (6.56%), Folate: 23.89µg (5.97%), Fiber: 1.48g (5.9%), Vitamin A: 290.47IU (5.81%), Vitamin E: 0.81mg (5.43%), Potassium: 179.5mg (5.13%), Vitamin B1: 0.07mg (4.75%), Vitamin K: 4.85µg (4.62%), Vitamin B3: 0.75mg (3.75%), Zinc: 0.55mg (3.7%), Vitamin B5: 0.17mg (1.7%), Vitamin B6: 0.02mg (1.25%), Vitamin B12: 0.07µg (1.15%)