



Chocolate-Orange Cookie Stacks

READY IN



45 min.

SERVINGS



8

CALORIES



266 kcal

Ingredients

- ☐ 40 chocolate wafers such as nabisco famous (one 9-ounce package)
- ☐ 1 cup heavy whipping cream chilled
- ☐ 0.7 cup orange juice concentrate frozen thawed

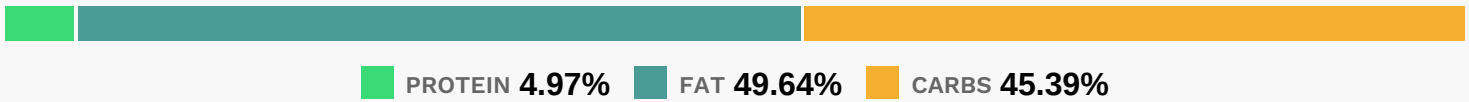
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ hand mixer

Directions

- ☐
- Using electric mixer, beat cream and orange juice concentrate in medium bowl until stiff peaks form.
- ☐
- Place 8 cookies on rimmed baking sheet, spacing apart. Spoon about 1 level tablespoon whipped orange cream atop each cookie, then top each with second cookie and another tablespoon cream. Repeat 2 more times with cookies and cream, creating 8 stacks of 4 cookies with 4 layers of orange cream. Top each stack with fifth cookie.
- ☐
- Transfer remaining orange cream to small bowl; cover and chill cream. Cover and chill stacks at least 6 hours or overnight (cookies will soften).
- ☐
- Carefully transfer 1 stack to each of 8 plates. Rewhisk reserved orange cream, if necessary, until stiff peaks form. Spoon dollop of orange cream atop each stack, sprinkle with grated orange peel, and serve.

Nutrition Facts



Properties

Glycemic Index:6.19, Glycemic Load:10.29, Inflammation Score:-5, Nutrition Score:7.2104348980862%

Nutrients (% of daily need)

Calories: 266.08kcal (13.3%), Fat: 15.06g (23.17%), Saturated Fat: 8.13g (50.8%), Carbohydrates: 30.99g (10.33%), Net Carbohydrates: 29.73g (10.81%), Sugar: 19.12g (21.24%), Cholesterol: 34.22mg (11.41%), Sodium: 183.69mg (7.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.39g (6.79%), Vitamin C: 34.5mg (41.81%), Manganese: 0.22mg (11.02%), Vitamin A: 530.62IU (10.61%), Vitamin B2: 0.18mg (10.42%), Vitamin B1: 0.13mg (8.8%), Folate: 33.51µg (8.38%), Copper: 0.16mg (7.81%), Iron: 1.31mg (7.28%), Phosphorus: 71.29mg (7.13%), Potassium: 240.13mg (6.86%), Magnesium: 26.27mg (6.57%), Vitamin B3: 1.13mg (5.68%), Fiber: 1.26g (5.03%), Vitamin B6: 0.09mg (4.36%), Vitamin E: 0.63mg (4.21%), Selenium: 2.7µg (3.85%), Calcium: 37.93mg (3.79%), Vitamin B5: 0.32mg (3.23%), Vitamin D: 0.48µg (3.17%), Zinc: 0.44mg (2.91%), Vitamin K: 1.77µg (1.68%), Vitamin B12: 0.07µg (1.24%)