



WHATSheATE

cream Cups
Picky Palate



Chocolate Oreo Buttercream Cups

♥ Popular

READY IN



45 min.

SERVINGS



4

CALORIES



545 kcal

DESSERT

Ingredients

- ☐ 4 oreo cookies
- ☐ 2 cups powdered sugar
- ☐ 1 cup semi-sweet chocolate chips
- ☐ 1 vanilla pod whole

Equipment

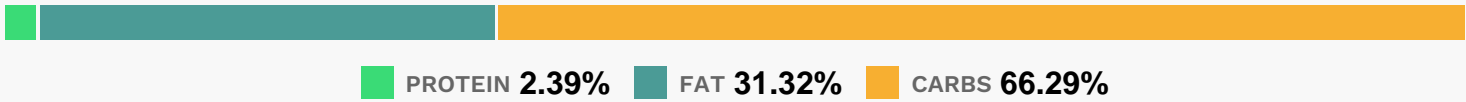
- ☐ bowl
- ☐ knife
- ☐ stand mixer

☐ microwave

Directions

- ☐ Place chocolate chips into a microwave safe bowl and heat until melted, about 60–90 seconds. Spoon 2 tablespoon melted chocolate into cups then top with an Oreo cookie.To prepare buttercream, place butter into stand mixer and beat until creamy. Slowly add powdered sugar until nice and thick. Split vanilla bean down the middle and scrape out the seeds with the tip of your knife.
- ☐ Add the seeds to the frosting and mix to combine.Top each Oreo with a small spoonful of buttercream then top with more melted chocolate to cover Oreo and buttercream.
- ☐ Let chocolate set up for a good hour or so then serve.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:8.0991303117379%

Nutrients (% of daily need)

Calories: 545.33kcal (27.27%), Fat: 19.24g (29.6%), Saturated Fat: 10.32g (64.48%), Carbohydrates: 91.65g (30.55%), Net Carbohydrates: 87.8g (31.93%), Sugar: 79.62g (88.47%), Cholesterol: 2.63mg (0.88%), Sodium: 52.13mg (2.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 38.22mg (12.74%), Protein: 3.3g (6.61%), Manganese: 0.66mg (33.17%), Copper: 0.59mg (29.51%), Iron: 4.25mg (23.63%), Magnesium: 82.64mg (20.66%), Fiber: 3.85g (15.39%), Phosphorus: 124.91mg (12.49%), Zinc: 1.25mg (8.36%), Potassium: 277.34mg (7.92%), Selenium: 4.66µg (6.66%), Vitamin K: 6.44µg (6.13%), Vitamin E: 0.55mg (3.7%), Vitamin B2: 0.06mg (3.61%), Vitamin B3: 0.68mg (3.39%), Calcium: 30.25mg (3.02%), Vitamin B1: 0.04mg (2.51%), Folate: 7.32µg (1.83%), Vitamin B5: 0.17mg (1.67%), Vitamin B12: 0.08µg (1.31%)