



Chocolate Sandwich Cookies II

READY IN



45 min.

SERVINGS



24

CALORIES



185 kcal

DESSERT

Ingredients

- 2 cups powdered sugar
- 8 ounce cream cheese softened
- 4 eggs
- 18.3 ounce chocolate cake mix
- 0.7 cup vegetable oil

Equipment

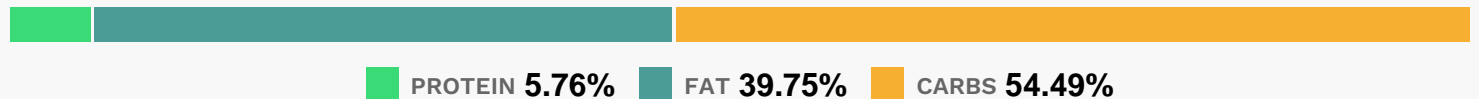
- bowl
- baking sheet

oven

Directions

- Preheat oven to 325 degrees F (165 degrees C). Lightly grease cookie sheets.
- In a medium bowl, stir together the dark and light chocolate cake mix.
- Add the eggs and oil, mix until well blended.
- Roll dough into 2 inch balls, and place them onto the prepared cookie sheet. Flatten the balls slightly with the back of a spoon.
- Bake for 10 to 12 minutes in the preheated oven, until firm.
- Let cool on the baking sheet for a few minutes before removing to cool on wire racks.
- To make the filling, beat the cream cheese and confectioner' sugar together until smooth.
- Spread between two cooled cookies.

Nutrition Facts



Properties

Glycemic Index:1.13, Glycemic Load:0.14, Inflammation Score:-2, Nutrition Score:3.2282608229181%

Nutrients (% of daily need)

Calories: 185.43kcal (9.27%), Fat: 8.52g (13.11%), Saturated Fat: 3.03g (18.92%), Carbohydrates: 26.29g (8.76%), Net Carbohydrates: 25.77g (9.37%), Sugar: 18.42g (20.47%), Cholesterol: 36.82mg (12.27%), Sodium: 218.13mg (9.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.78g (5.55%), Phosphorus: 82.84mg (8.28%), Selenium: 5.8µg (8.28%), Iron: 1.12mg (6.19%), Vitamin B2: 0.09mg (5.39%), Copper: 0.09mg (4.7%), Calcium: 45.71mg (4.57%), Folate: 17.66µg (4.42%), Vitamin A: 167.16IU (3.34%), Vitamin E: 0.5mg (3.31%), Vitamin K: 3.27µg (3.11%), Magnesium: 11.86mg (2.97%), Vitamin B1: 0.04mg (2.78%), Potassium: 93.93mg (2.68%), Manganese: 0.05mg (2.58%), Zinc: 0.32mg (2.1%), Fiber: 0.52g (2.07%), Vitamin B5: 0.2mg (1.96%), Vitamin B3: 0.36mg (1.8%), Vitamin B12: 0.09µg (1.43%), Vitamin B6: 0.03mg (1.31%)