



Cookies-and-Cream Cake

 Vegetarian

READY IN



110 min.

SERVINGS



10

CALORIES



1067 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 15 chocolate sandwich cookies chopped
- ☐ 3 cups confectioners' sugar
- ☐ 4 large eggs at room temperature
- ☐ 3 cups flour all-purpose plus more for the pans
- ☐ 0.8 cup heavy cream
- ☐ 0.5 teaspoon salt
- ☐ 1 pinch salt

- ☐ 1.5 cups sugar
- ☐ 2 sticks butter unsalted plus more for the pans at room temperature
- ☐ 3 sticks butter unsalted at room temperature
- ☐ 1 tablespoon vanilla extract
- ☐ 1 teaspoon vanilla extract
- ☐ 6 ounces chocolate white finely chopped

Equipment

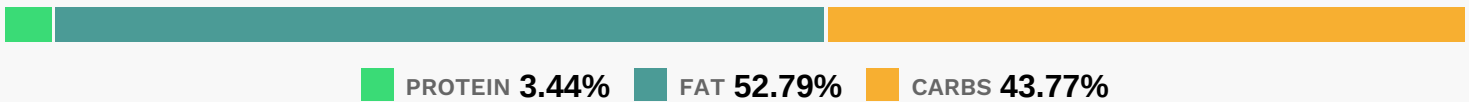
- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ microwave
- ☐ measuring cup
- ☐ serrated knife

Directions

- ☐ Put the white chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until smooth; let cool slightly. Beat the butter, vanilla and salt in a large bowl with a mixer on medium-high speed until smooth, about 1 minute.
- ☐ Add the melted white chocolate and beat until combined. Gradually beat in the confectioners' sugar until smooth.
- ☐ Place 1 cake layer on a platter; spread 1 cup frosting on top and sprinkle with 1/2 cup chopped cookies. Top with the second cake layer. Cover the whole cake with the remaining frosting, then press the remaining cookies into the sides.
- ☐ Preheat the oven to 350 degrees F. Butter two 9-inch-round cake pans and line the bottoms with parchment paper; butter the parchment and dust the pans with flour, tapping out the excess.

- ☐ Whisk 3 cups flour, the baking powder and salt in a bowl until combined. Beat 2 sticks butter and the sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Reduce the mixer speed to medium; beat in the eggs, one at a time, scraping down the bowl as needed. Beat in the vanilla. (The mixture may look separated at this point.)
- ☐ Mix 1/2 cup water with the cream in a liquid measuring cup or bowl. Beat the flour mixture into the butter mixture in 3 batches, alternating with the cream mixture, beginning and ending with flour, until just smooth.
- ☐ Divide the batter between the prepared pans.
- ☐ Bake until the cakes are lightly golden on top and the centers spring back when pressed, 25 to 30 minutes.
- ☐ Transfer to racks and let cool 10 minutes, then run a knife around the edge of the pans and turn the cakes out onto the racks to cool completely.
- ☐ Remove the parchment. Trim the tops of the cakes with a long serrated knife to make them level, if desired.

Nutrition Facts



Properties

Glycemic Index:30.71, Glycemic Load:48.97, Inflammation Score:-8, Nutrition Score:13.792173675221%

Nutrients (% of daily need)

Calories: 1067.17kcal (53.36%), Fat: 63.54g (97.75%), Saturated Fat: 38.13g (238.31%), Carbohydrates: 118.51g (39.5%), Net Carbohydrates: 116.94g (42.52%), Sugar: 83.46g (92.73%), Cholesterol: 219.62mg (73.21%), Sodium: 373.86mg (16.25%), Alcohol: 0.58g (100%), Alcohol %: 0.31% (100%), Protein: 9.32g (18.64%), Vitamin A: 1787.79IU (35.76%), Selenium: 22.05µg (31.5%), Vitamin B2: 0.43mg (25.55%), Iron: 4.51mg (25.05%), Vitamin B1: 0.36mg (23.68%), Folate: 92.6µg (23.15%), Manganese: 0.39mg (19.71%), Phosphorus: 177.08mg (17.71%), Vitamin E: 2.32mg (15.44%), Calcium: 151.23mg (15.12%), Vitamin B3: 2.87mg (14.33%), Vitamin K: 11.18µg (10.65%), Vitamin D: 1.53µg (10.22%), Copper: 0.16mg (7.79%), Vitamin B5: 0.74mg (7.37%), Vitamin B12: 0.4µg (6.63%), Fiber: 1.57g (6.28%), Magnesium: 24.06mg (6.02%), Zinc: 0.88mg (5.88%), Potassium: 193.11mg (5.52%), Vitamin B6: 0.07mg (3.63%)