



Cookies and Cream Cake

READY IN



125 min.

SERVINGS



8

CALORIES



287 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 0.3 cup butter softened
- 8 crème-filled chocolate sandwich cookies coarsely chopped
- 1 eggs
- 1 cup flour all-purpose gold medal®
- 0.5 cup cream sour
- 2 tablespoons sugar
- 0.3 cup water

0.8 cup whipping cream

Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- cake form

Directions

- Heat oven to 350°F. Grease and flour bottom and side of 8- or 9-inch round cake pan. In large bowl, beat all cake ingredients except cookies with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 2 minutes, scraping bowl occasionally. Stir in cookies.
- Pour into pan.
- Bake 30 to 35 minutes or until cake springs back when touched lightly in center. Cool 10 minutes.
- Remove cake from pan to cooling rack. Cool completely, about 1 hour.
- In chilled medium bowl, beat whipped cream ingredients with electric mixer on high speed until stiff peaks form.
- Spread whipped cream over cake.
- Garnish with additional cookies if desired.

Nutrition Facts



PROTEIN 5.47% **FAT 60.34%** **CARBS 34.19%**

Properties

Glycemic Index:29.64, Glycemic Load:10.78, Inflammation Score:-5, Nutrition Score:5.8799999783868%

Nutrients (% of daily need)

Calories: 287.43kcal (14.37%), Fat: 19.53g (30.05%), Saturated Fat: 8.64g (54.02%), Carbohydrates: 24.9g (8.3%), Net Carbohydrates: 24.13g (8.78%), Sugar: 9.08g (10.09%), Cholesterol: 54.15mg (18.05%), Sodium: 227.36mg (9.89%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.98g (7.96%), Vitamin A: 701.23IU (14.02%), Iron: 2.33mg (12.97%), Selenium: 8.83µg (12.61%), Vitamin B2: 0.2mg (11.77%), Vitamin B1: 0.16mg (10.44%), Folate: 40.32µg (10.08%), Manganese: 0.19mg (9.57%), Phosphorus: 69.9mg (6.99%), Vitamin B3: 1.27mg (6.34%), Vitamin E: 0.84mg (5.62%), Calcium: 54.26mg (5.43%), Vitamin K: 4.28µg (4.08%), Copper: 0.07mg (3.65%), Magnesium: 13.09mg (3.27%), Vitamin D: 0.47µg (3.11%), Fiber: 0.77g (3.08%), Vitamin B5: 0.3mg (3%), Potassium: 94.64mg (2.7%), Zinc: 0.37mg (2.47%), Vitamin B12: 0.12µg (2.03%), Vitamin B6: 0.03mg (1.67%)