



Cookies and Cream Cupcakes with Oreo Frosting

READY IN



37 min.

SERVINGS



16

CALORIES



481 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 2.5 cup cake flour
- 0.3 cup tbsp cream sour
- 2 eggs
- 2.5 cups heavy cream
- 0.3 cup oil
- 6 oreo cookies crushed finely
- 16 oreos for the top of each cupcake

- 0.3 teaspoon salt
- 3.5 tablespoons sugar
- 0.5 cup butter unsalted
- 1 teaspoon vanilla extract

Equipment

- food processor
- bowl
- oven
- whisk
- blender
- hand mixer
- spatula
- muffin liners
- muffin tray

Directions

- Preheat oven to 350 degrees and line cupcake pan with cupcake liners (recipe makes about 16 cupcakes). Sift flour, salt, and baking soda in medium bowl. In bowl of mixer, cream butter and sugar until fluffy.
- Add eggs one at a time until combined.
- Add sour cream, oil and vanilla until combined.
- Add flour mixture and stir until just combined. Fold in crushed oreos. Fill cupcake pans 3/4 way.
- Bake for 15–20 minutes. Allow to cool completely before frosting. While cupcakes are cooling make the frosting. For the frosting, in the bowl of an electric mixer fitted with the whisk attachment, combine the heavy cream and sugar. Beat on medium–high speed until the whipped cream holds stiff peaks. Crush 6 oreo cookies in a food processor (if you don't own one, you should finely crush the oreos into small crumbs or else the cookies will get stuck in the piping bag or piping tip). Gently fold in the cookie crumbs with a spatula. Frost as desired (I used the Wilton 1M tip). Then top each cupcake with an oreo cookie.

Nutrition Facts

PROTEIN 5.61% FAT 56.67% CARBS 37.72%

Properties

Glycemic Index:8.57, Glycemic Load:11.01, Inflammation Score:-5, Nutrition Score:7.2152173285899%

Nutrients (% of daily need)

Calories: 481.32kcal (24.07%), Fat: 30.66g (47.16%), Saturated Fat: 14.82g (92.61%), Carbohydrates: 45.92g (15.31%), Net Carbohydrates: 44.98g (16.36%), Sugar: 21.08g (23.42%), Cholesterol: 81.42mg (27.14%), Sodium: 283.36mg (12.32%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Protein: 6.82g (13.65%), Selenium: 16.65µg (23.78%), Vitamin A: 806.32IU (16.13%), Vitamin B2: 0.23mg (13.69%), Manganese: 0.27mg (13.67%), Phosphorus: 100.94mg (10.09%), Vitamin E: 1.44mg (9.57%), Calcium: 94.02mg (9.4%), Iron: 1.51mg (8.41%), Vitamin B1: 0.12mg (7.7%), Folate: 30.1µg (7.53%), Vitamin K: 7.76µg (7.39%), Vitamin D: 0.81µg (5.41%), Vitamin B3: 1.01mg (5.04%), Copper: 0.09mg (4.32%), Magnesium: 16.07mg (4.02%), Vitamin B5: 0.38mg (3.81%), Fiber: 0.94g (3.77%), Potassium: 121.95mg (3.48%), Zinc: 0.52mg (3.47%), Vitamin B12: 0.17µg (2.75%), Vitamin B6: 0.04mg (2.09%)