



Cookies and Cream Torte

READY IN



105 min.

SERVINGS



12

CALORIES



343 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake betty crocker® supermoist®
- 6 crème-filled chocolate sandwich cookies cut into 1/2-inch pieces
- 1 container fluffy frosting white betty crocker®

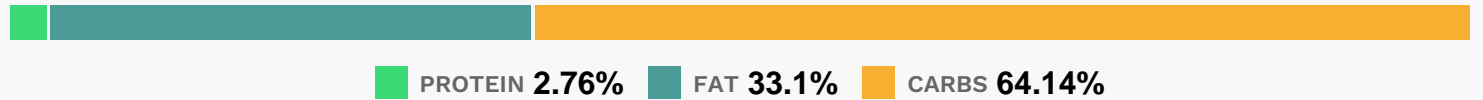
Equipment

- frying pan
- oven
- toothpicks
- spatula

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease and lightly flour or spray 15x10x1-inch pan. Make cake batter as directed on box.
- Pour into pan.
- Bake 20 to 27 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.
- Fold crushed cookies into frosting.
- Cut cake crosswise in half.
- Remove one cake half from pan, using wide spatula to lift cake; place on serving plate.
- Spread cake with half of the frosting mixture.
- Top with remaining half of cake; spread with remaining frosting mixture.
- Garnish with cookie pieces. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:11.24, Inflammation Score:-1, Nutrition Score:4.8386956668742%

Nutrients (% of daily need)

Calories: 342.85kcal (17.14%), Fat: 13g (20%), Saturated Fat: 2.66g (16.61%), Carbohydrates: 56.68g (18.89%), Net Carbohydrates: 55.64g (20.23%), Sugar: 40.52g (45.03%), Cholesterol: 0mg (0%), Sodium: 391.12mg (17.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.26mg (1.42%), Protein: 2.44g (4.87%), Iron: 2.41mg (13.38%), Vitamin B2: 0.19mg (11.07%), Phosphorus: 109.71mg (10.97%), Copper: 0.16mg (8.2%), Vitamin K: 8.02µg (7.64%), Vitamin E: 1.14mg (7.58%), Folate: 29.06µg (7.26%), Selenium: 4.81µg (6.88%), Manganese: 0.12mg (6.05%), Calcium: 56.42mg (5.64%), Vitamin B1: 0.08mg (5.12%), Magnesium: 20.13mg (5.03%), Potassium: 145.93mg (4.17%), Fiber: 1.04g (4.15%), Vitamin B3: 0.82mg (4.08%), Zinc: 0.36mg (2.4%)