



Easy Homemade Oreo Cookies

READY IN



120 min.

SERVINGS



68

CALORIES



149 kcal

DESSERT

Ingredients

- 4 oz cream cheese
- 4 eggs
- 4 packages chocolate cake mix
- 2 cups powdered sugar
- 0.5 cup butter
- 0.3 cup milk
- 0.7 cup cooking oil
- 1 teaspoon vanilla

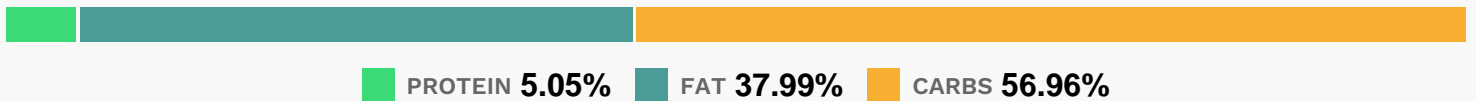
Equipment

- bowl
- frying pan
- oven
- spatula

Directions

- Put all that into a HUGE bowl!
- Mix it up good, if you can. It's a lot to deal with, so maybe try mixing it in parts
- Roll the dough into balls. The smaller the balls, the more cookies you will have, so keep this in mind.
- Bake for 8 10 minutes at 325 F. When they are done, take them out and slightly flatten them with a spatula. (I just patted them down a wee bit)
- Remove from pan and cool on wire racks.
- Let cookies cool completely before icing.
- Mix icing up really good with electric beaters. If you want to add a little extra, put in some other flavoring and food colouring, as I did, making mine mint oreos with light green icing. Once cookies are cooled, spread the filling in between 2 cookies. Keep in refrigerator or freezer.

Nutrition Facts



Properties

Glycemic Index: 0.96, Glycemic Load: 0.04, Inflammation Score: -2, Nutrition Score: 2.79%

Taste

Sweetness: 100%, Saltiness: 12.93%, Sourness: 4.23%, Bitterness: 2%, Savoriness: 5.28%, Fattiness: 62.37%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 148.62kcal (7.43%), Fat: 6.6g (10.15%), Saturated Fat: 1.58g (9.84%), Carbohydrates: 22.25g (7.42%), Net Carbohydrates: 21.64g (7.87%), Sugar: 13.31g (14.79%), Cholesterol: 11.42mg (3.81%), Sodium: 234.72mg (10.21%), Protein: 1.97g (3.94%), Phosphorus: 76.81mg (7.68%), Iron: 1.19mg (6.63%), Selenium: 4.13µg (5.9%), Copper: 0.1mg (5.21%), Calcium: 42.83mg (4.28%), Folate: 17.14µg (4.28%), Vitamin B2: 0.06mg (3.46%), Magnesium: 12.57mg (3.14%), Vitamin E: 0.45mg (3.02%), Vitamin B1: 0.05mg (3.02%), Manganese: 0.06mg (2.89%), Potassium: 91.84mg (2.62%), Fiber: 0.61g (2.44%), Vitamin B3: 0.41mg (2.06%), Vitamin A: 98.29IU (1.97%), Zinc: 0.25mg (1.66%), Vitamin K: 1.32µg (1.26%)