



Homemade Chocolate Sandwich Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



271 kcal

DESSERT

Ingredients

- ☐ 36.5 ounce devil's food cake mix
- ☐ 4 eggs
- ☐ 1 cup shortening

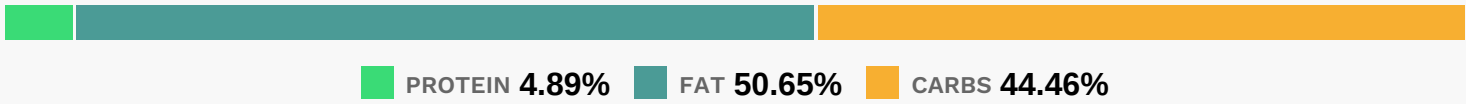
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender

Directions

- ☐ Preheat oven to 350 degrees F (180 degrees C).
- ☐ Blend the above ingredients together with a pastry blender until mixed.
- ☐ Roll in balls about the size of a quarter and place on ungreased baking sheets. Make an even number of balls.
- ☐ Bake for 10 minutes.
- ☐ Let cookies stand on cookie sheet for 5–6 minutes before removing them to cooling rack. After cookies have cooled, put Cream Cheese Frosting (see recipe or use one can of pre-made frosting) between two cookies, putting bottom sides together.
- ☐ Adding chopped pecans to the cookies without making them into sandwiches is also very good. Spice cake mix can be used in place of Devil's food.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:4.9939130777898%

Nutrients (% of daily need)

Calories: 270.53kcal (13.53%), Fat: 15.97g (24.56%), Saturated Fat: 3.77g (23.58%), Carbohydrates: 31.53g (10.51%), Net Carbohydrates: 30.49g (11.09%), Sugar: 16.54g (18.38%), Cholesterol: 27.28mg (9.09%), Sodium: 366.45mg (15.93%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.74mg (1.58%), Protein: 3.47g (6.94%), Phosphorus: 130.93mg (13.09%), Iron: 2.07mg (11.52%), Selenium: 7.6µg (10.85%), Copper: 0.18mg (8.89%), Folate: 30.18µg (7.54%), Vitamin E: 1.08mg (7.19%), Calcium: 68.86mg (6.89%), Vitamin B2: 0.1mg (6.03%), Vitamin K: 6.2µg (5.91%), Magnesium: 21.14mg (5.29%), Vitamin B1: 0.08mg (5.2%), Manganese: 0.1mg (4.91%), Potassium: 152.4mg (4.35%), Fiber: 1.03g (4.14%), Vitamin B3: 0.7mg (3.48%), Zinc: 0.44mg (2.93%), Vitamin B5: 0.23mg (2.29%), Vitamin B6: 0.03mg (1.47%), Vitamin B12: 0.07µg (1.09%)