



Mini Cookies and Cream Stuffed Cakes

READY IN



90 min.

SERVINGS



24

CALORIES



308 kcal

DESSERT

Ingredients

- 1 box chocolate cake mix
- 8 oz cream cheese softened
- 0.5 cup butter softened
- 0.8 cup sugar
- 0.5 cup whipping cream
- 1 teaspoon vanilla
- 12 crème-filled chocolate sandwich cookies crushed
- 8 oz baker's chocolate chopped
- 1 cup whipping cream

- 6 crème-filled chocolate sandwich cookies crushed

Equipment

- bowl
- sauce pan
- oven
- hand mixer
- microwave
- muffin liners
- measuring cup

Directions

- Make cake batter using cake mix, water, oil and eggs as directed on box.
- Bake 24 cupcakes in greased muffin cups (do not line cups with paper baking cups). Cool completely.
- Meanwhile, in large bowl, beat cream cheese, butter, sugar, 1/2 cup whipping cream and the vanilla with electric mixer on medium speed until smooth and fluffy. Fold in 12 crushed cookies. Refrigerate until ready to assemble cakes.
- Place chocolate in heatproof bowl; set aside. In 2-cup microwavable measuring cup, microwave 1 cup whipping cream on High (or heat in 1-quart saucepan over medium-low heat) until cream is hot but not boiling.
- Pour hot cream over chocolate; let stand 1 to 2 minutes. When chocolate is softened, mix with spoon until all chocolate is melted and mixture is silky and smooth.
- To assemble cakes, cut each cake in half horizontally. Spoon about 1 teaspoon cream cheese mixture onto bottom halves of cakes; cover with top halves of cakes.
- Drizzle chocolate mixture over tops of cakes.
- Sprinkle crushed cookies over tops for garnish. Store in refrigerator until ready to serve.

Nutrition Facts



PROTEIN 4.59% **FAT 59.7%** **CARBS 35.71%**

Properties

Glycemic Index:6.13, Glycemic Load:4.51, Inflammation Score:-5, Nutrition Score:7.2917391677266%

Flavonoids

Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg

Nutrients (% of daily need)

Calories: 308.24kcal (15.41%), Fat: 21.95g (33.76%), Saturated Fat: 11.91g (74.46%), Carbohydrates: 29.54g (9.85%), Net Carbohydrates: 27.28g (9.92%), Sugar: 17.69g (19.66%), Cholesterol: 36.52mg (12.17%), Sodium: 249.86mg (10.86%), Alcohol: 0.06g (100%), Alcohol %: 0.1% (100%), Caffeine: 9.99mg (3.33%), Protein: 3.79g (7.59%), Manganese: 0.5mg (24.84%), Copper: 0.41mg (20.57%), Iron: 3.57mg (19.85%), Phosphorus: 114.65mg (11.47%), Magnesium: 45.6mg (11.4%), Vitamin A: 464.48IU (9.29%), Fiber: 2.26g (9.05%), Zinc: 1.21mg (8.06%), Selenium: 4.81µg (6.87%), Vitamin B2: 0.11mg (6.61%), Calcium: 58.63mg (5.86%), Potassium: 187.01mg (5.34%), Vitamin E: 0.79mg (5.25%), Folate: 20.88µg (5.22%), Vitamin K: 5.07µg (4.83%), Vitamin B1: 0.07mg (4.51%), Vitamin B3: 0.67mg (3.35%), Vitamin B5: 0.16mg (1.64%), Vitamin D: 0.24µg (1.59%), Vitamin B6: 0.02mg (1.12%)