



## Neapolitan Cake Batter Cookies

READY IN



90 min.

SERVINGS



20

CALORIES



426 kcal

DESSERT

### Ingredients

- 1 cup betty delights super strawberry cake mix
- 1 cup duncan hines devil's food cake
- 17.5 oz sugar cookie mix
- 1 cup butter softened
- 2 eggs
- 8 oz cream cheese softened
- 0.8 cup butter softened
- 1 teaspoon vanilla
- 2.8 cups powdered sugar

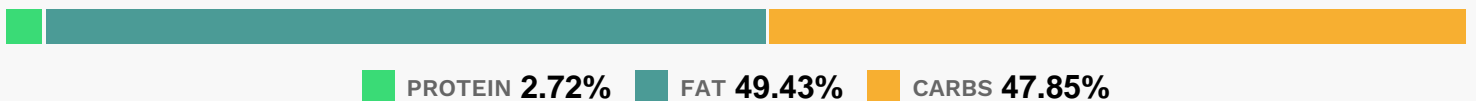
## Equipment

- bowl
- baking sheet
- oven
- hand mixer

## Directions

- Heat oven to 375°F. In 2 separate small bowls, place 1/2 cup each of the dry strawberry cake mix and dry devil's food cake mix; set aside.
- In medium bowl, stir 1 pouch cookie mix, remaining 1/2 cup strawberry cake mix, 1/2 cup of the butter and 1 egg until soft dough forms. Shape dough into 20 (1 1/2-inch) balls.
- Roll in reserved strawberry cake mix, coating completely. On ungreased cookie sheet, place balls 2 inches apart.
- In another medium bowl, stir second pouch of cookie mix, remaining 1/2 cup devil's food cake mix, remaining 1/2 cup butter and remaining egg until soft dough forms. Shape dough into 20 (1 1/2-inch) balls.
- Roll in reserved devil's food cake mix, coating completely. On ungreased cookie sheet, place balls 2 inches apart.
- Bake 8 to 10 minutes or just until set. (Watch closely to prevent cookies from getting too crispy and overbaked.) Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- In large bowl, beat cream cheese, 3/4 cup butter and the vanilla with electric mixer on medium speed until blended. Gradually add powdered sugar, beating until frosting is light and fluffy.
- For each sandwich cookie, spread 1 1/2 rounded teaspoons frosting on bottom of 1 strawberry cookie. Top with 1 devil's food cookie, bottom side down; gently press together.

## Nutrition Facts



## Properties

Glycemic Index:6.35, Glycemic Load:0.17, Inflammation Score:-4, Nutrition Score:2.7756521468577%

## Nutrients (% of daily need)

Calories: 425.82kcal (21.29%), Fat: 23.67g (36.41%), Saturated Fat: 13.25g (82.78%), Carbohydrates: 51.54g (17.18%), Net Carbohydrates: 51.39g (18.69%), Sugar: 36.2g (40.22%), Cholesterol: 70.53mg (23.51%), Sodium: 370.07mg (16.09%), Alcohol: 0.07g (100%), Alcohol %: 0.09% (100%), Protein: 2.93g (5.87%), Vitamin A: 672.6IU (13.45%), Vitamin B2: 0.09mg (5.48%), Calcium: 49.42mg (4.94%), Selenium: 3.37µg (4.81%), Vitamin E: 0.67mg (4.47%), Vitamin B1: 0.06mg (4.24%), Phosphorus: 41.82mg (4.18%), Iron: 0.66mg (3.67%), Folate: 13.02µg (3.26%), Vitamin B3: 0.44mg (2.19%), Vitamin K: 1.87µg (1.78%), Vitamin B12: 0.1µg (1.63%), Vitamin B5: 0.16mg (1.62%), Copper: 0.03mg (1.53%), Potassium: 46.23mg (1.32%), Zinc: 0.18mg (1.21%), Magnesium: 4.79mg (1.2%)