

Oatmeal Cookie Cream Chocolate Chip Cookie Sandwiches







DESSERT

Ingredients

- 17.5 oz basic cookie mix
- 0.5 cup butter softened
- 2 cups powdered sugar
- 2 tablespoons whipping cream
- 1 teaspoon vanilla

Equipment

	bowl
	baking sheet
	oven
	wire rack
	baking pan
	hand mixer
Directions	
	Heat oven to 375°F.
	Make chocolate chip cookie dough as directed on pouch. Use 1 tablespoon to measure 24 balls of dough. Arrange balls 2 inches apart on 2 ungreased cookie sheets.
	Bake 8 to 10 minutes or until set around edges. Cool on cooling rack.
	Spray 13x9-inch (3-quart) baking dish with cooking spray. Make oatmeal cookie dough as directed on pouch; press dough into baking dish.
	Bake about 15 minutes or until set around edges. Cool completely, about 30 minutes.
	In medium bowl, beat butter, powdered sugar, cream and vanilla with electric mixer on medium speed until light and fluffy.
	Cut half of the oatmeal cookie into small pieces, or crumble. (Reserve remaining oatmeal cookie for another use.)
	Add crumbled cookie to frosting.
	Mix completely.
	Spread about 1/4 cup oatmeal cookie frosting between bottoms of 2 chocolate chip cookies, sandwiching them together. Repeat to make 12 cookie sandwiches.
Nutrition Facts	
	PROTEIN 2.6% FAT 38.43% CARBS 58.97%

Properties

Glycemic Index:8.22, Glycemic Load:13.06, Inflammation Score:-2, Nutrition Score:2.612608699371%

Nutrients (% of daily need)

Calories: 542.87kcal (27.14%), Fat: 23.03g (35.43%), Saturated Fat: 10.02g (62.63%), Carbohydrates: 79.53g (26.51%), Net Carbohydrates: 77.32g (28.12%), Sugar: 52.55g (58.39%), Cholesterol: 26.47mg (8.82%), Sodium: 253.75mg (11.03%), Alcohol: 0.11g (100%), Alcohol %: 0.13% (100%), Protein: 3.51g (7.02%), Vitamin B1: 0.15mg (9.93%), Fiber: 2.21g (8.83%), Folate: 28.08µg (7.02%), Vitamin B2: 0.1mg (5.77%), Vitamin A: 273.11IU (5.46%), Vitamin B3: 0.99mg (4.97%), Iron: 0.66mg (3.68%), Magnesium: 14.05mg (3.51%), Potassium: 99.39mg (2.84%), Phosphorus: 24mg (2.4%), Vitamin E: 0.24mg (1.62%), Zinc: 0.22mg (1.49%)