



# Oatmeal Cookie Cream Chocolate Chip Cookie Sandwiches

READY IN



90 min.

SERVINGS



12

CALORIES



335 kcal

DESSERT

## Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1 pouch chocolate chip cookie mix (1 lb 1.5 oz)
- ☐ 1 pouch basic cookie mix (1 lb 1.5 oz)
- ☐ 2 cups powdered sugar
- ☐ 1 teaspoon vanilla
- ☐ 2 tablespoons whipping cream

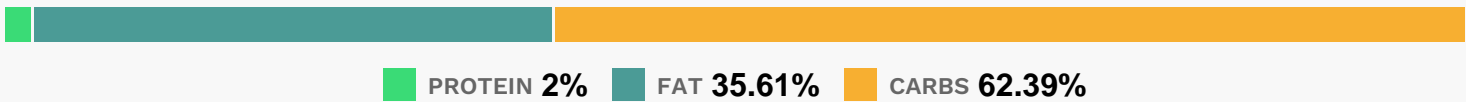
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ baking pan
- ☐ hand mixer

## Directions

- ☐ Heat oven to 375F.
- ☐ 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



## Properties

Glycemic Index:8.22, Glycemic Load:0.03, Inflammation Score:-1, Nutrition Score:0.83913043594879%

## Nutrients (% of daily need)

Calories: 335.3kcal (16.76%), Fat: 13.09g (20.13%), Saturated Fat: 6.06g (37.88%), Carbohydrates: 51.59g (17.2%),  
Net Carbohydrates: 50.53g (18.38%), Sugar: 39.18g (43.53%), Cholesterol: 23.17mg (7.72%), Sodium: 105.62mg  
(4.59%), Alcohol: 0.11g (100%), Alcohol %: 0.2% (100%), Protein: 1.65g (3.3%), Vitamin A: 273.11IU (5.46%), Fiber:  
1.05g (4.21%), Vitamin E: 0.24mg (1.62%), Vitamin B2: 0.02mg (1.4%)