



## Oreo Cake

READY IN



45 min.

SERVINGS



4

CALORIES



797 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 1 can chocolate syrup
- 16 oz cool whip
- 1 package oreo cookies
- 0.5 whipped cream

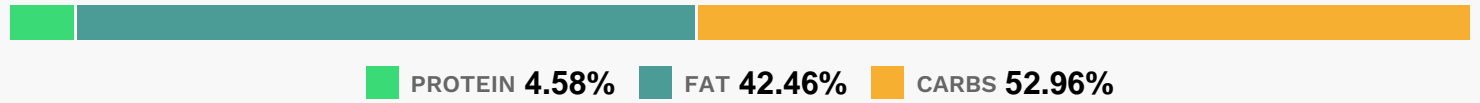
### Equipment

- cake form

## Directions

- Crumble cookies and save 1/3 for topping.
- Mix butter and 2/3 cookie crumbs. Press into bottom of long cake pan.
- Layer 1/2 gallon of ice cream and 1/2 can of syrup.
- Layer Cool Whip.
- Add remaining cookie crumbs and chocolate syrup. Freeze overnight or at least 12 hours.

## Nutrition Facts



## Properties

Glycemic Index:27.75, Glycemic Load:0.02, Inflammation Score:-6, Nutrition Score:19.919130434783%

## Taste

Sweetness: 100%, Saltiness: 0.95%, Sourness: 0.02%, Bitterness: 0.02%, Savoriness: 0.01%, Fattiness: 60.28%, Spiciness: 0%

## Nutrients (% of daily need)

Calories: 797.12kcal (39.86%), Fat: 38.82g (59.73%), Saturated Fat: 16.95g (105.96%), Carbohydrates: 108.96g (36.32%), Net Carbohydrates: 105.21g (38.26%), Sugar: 64.4g (71.55%), Cholesterol: 48.7mg (16.23%), Sodium: 612.56mg (26.63%), Caffeine: 5.68mg (1.89%), Protein: 9.43g (18.86%), Iron: 13.75mg (76.36%), Vitamin B2: 0.98mg (57.45%), Manganese: 0.77mg (38.44%), Vitamin K: 32.37µg (30.82%), Vitamin B12: 1.7µg (28.38%), Vitamin B1: 0.39mg (26.11%), Folate: 88.8µg (22.2%), Vitamin E: 3.23mg (21.53%), Copper: 0.4mg (20.06%), Phosphorus: 186.29mg (18.63%), Vitamin B3: 3.36mg (16.82%), Magnesium: 62.76mg (15.69%), Calcium: 149.85mg (14.99%), Fiber: 3.75g (14.98%), Selenium: 9.44µg (13.48%), Potassium: 391.69mg (11.19%), Vitamin A: 555.78IU (11.12%), Vitamin B6: 0.17mg (8.3%), Zinc: 1.21mg (8.03%), Vitamin B5: 0.36mg (3.56%)