



OREO Celebration Cake

READY IN



115 min.

SERVINGS



55

CALORIES



164 kcal

DESSERT

Ingredients

- 1 tsp baking soda
- 0.7 cup butter divided softened
- 1 tsp calumet baking powder
- 55 servings warm chocolate glaze
- 0.5 cup knudsen cream sour
- 2 eggs separated
- 1.5 cups flour
- 1 cup granulated sugar
- 3 Tbsp milk

- 20 oreo cookies divided
- 16 oz powdered sugar divided
- 2 oz baker's semi-sweet chocolate melted
- 2 Tbsp cocoa powder unsweetened
- 2.5 tsp vanilla divided
- 1 cup water

Equipment

- bowl
- oven
- blender
- toothpicks

Directions

- Heat oven to 350F.
- Spray 2 (9-inch) round pans with cooking spray; dust with cocoa powder. Coarsely chop 7 cookies; set aside. Finely crush remaining cookies; place in medium bowl.
- Add flour, baking powder and soda; mix well.
- Beat egg whites in small bowl with mixer on high speed until stiff peaks form; set aside. Beat granulated sugar, 1/3 cup butter and egg yolks in large bowl with mixer until well blended.
- Add flour mixture, water, sour cream, melted chocolate and 1 tsp. vanilla; beat on medium speed 1 min. Gently stir in egg whites until well blended.
- Pour into prepared pans.
- Bake 25 min. or until toothpick inserted in centers comes out clean. Cool in pans 10 min.
- Remove from pans to wire racks; cool completely.
- Beat 1 cup powdered sugar with remaining butter and vanilla in large bowl with mixer until well blended.
- Add remaining powdered sugar alternately with milk, beating well after each addition. Reserve 1/2 cup frosting.
- Stack cake layers on plate, filling with remaining frosting and chopped cookies.

- Spread top with Chocolate Glaze.
- Let stand 10 min. Decorate with reserved frosting. Keep refrigerated.

Nutrition Facts

PROTEIN 2.54% **FAT 22.7%** **CARBS 74.76%**

Properties

Glycemic Index:5, Glycemic Load:4.46, Inflammation Score:-1, Nutrition Score:1.7308695769018%

Flavonoids

Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg Epicatechin: 0.39mg, Epicatechin: 0.39mg, Epicatechin: 0.39mg, Epicatechin: 0.39mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 163.6kcal (8.18%), Fat: 4.18g (6.43%), Saturated Fat: 1.27g (7.95%), Carbohydrates: 30.97g (10.32%), Net Carbohydrates: 30.6g (11.13%), Sugar: 26.07g (28.97%), Cholesterol: 7.5mg (2.5%), Sodium: 80.17mg (3.49%), Alcohol: 0.07g (100%), Alcohol %: 0.17% (100%), Protein: 1.05g (2.1%), Iron: 0.83mg (4.61%), Manganese: 0.08mg (3.89%), Selenium: 2.3µg (3.29%), Vitamin B2: 0.05mg (2.96%), Vitamin B1: 0.04mg (2.57%), Folate: 10.02µg (2.5%), Vitamin A: 124.12IU (2.48%), Phosphorus: 22.03mg (2.2%), Copper: 0.04mg (2.19%), Vitamin B3: 0.34mg (1.69%), Magnesium: 6.57mg (1.64%), Calcium: 15.32mg (1.53%), Vitamin E: 0.23mg (1.51%), Fiber: 0.37g (1.5%), Vitamin K: 1.32µg (1.26%)