



## Oreo™ Cookie Bark

READY IN



45 min.

SERVINGS



10

CALORIES



828 kcal

DESSERT

### Ingredients

- 20 ounce chocolate sandwich cookies with creme filling
- 37 ounce chocolate white

### Equipment

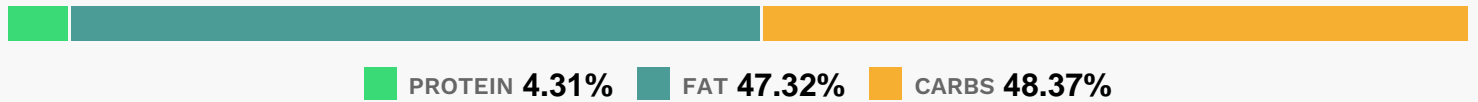
- frying pan
- mixing bowl
- wooden spoon
- microwave
- cutting board

chefs knife

## Directions

- Line a 10x15 inch jellyroll pan with waxed paper. Coat paper with non-stick vegetable spray and set aside.
- In a large mixing bowl, break half of the cookies into coarse pieces with fingers or the back of a wooden spoon.
- In a microwave safe glass or ceramic mixing bowl, melt one package of the white chocolate according to package directions.
- Remove from microwave and quickly fold in broken cookie pieces.
- Pour mixture into prepared pan and spread to cover half the pan.
- Repeat process with remaining chocolate and cookies, spreading mixture into the other half of pan. Refrigerate until solid, about 1 hour.
- Remove bark from the pan and carefully peel off waxed paper.
- Place bark on a large cutting board and cut with a large chef's knife. Store in airtight container.

## Nutrition Facts



## Properties

Glycemic Index:7, Glycemic Load:43.32, Inflammation Score:-2, Nutrition Score:12.509564990583%

## Nutrients (% of daily need)

Calories: 828.46kcal (41.42%), Fat: 44.5g (68.46%), Saturated Fat: 23.55g (147.2%), Carbohydrates: 102.35g (34.12%), Net Carbohydrates: 100.5g (36.55%), Sugar: 84.96g (94.4%), Cholesterol: 22.03mg (7.34%), Sodium: 314.4mg (13.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.11g (18.22%), Iron: 7.11mg (39.51%), Vitamin B2: 0.43mg (25.34%), Vitamin K: 25.08µg (23.89%), Phosphorus: 237.34mg (23.73%), Calcium: 220.64mg (22.06%), Manganese: 0.39mg (19.64%), Vitamin E: 2.41mg (16.05%), Copper: 0.25mg (12.62%), Potassium: 432.67mg (12.36%), Vitamin B1: 0.18mg (11.85%), Vitamin B3: 2.26mg (11.28%), Selenium: 7.67µg (10.96%), Folate: 41.93µg (10.48%), Magnesium: 39.24mg (9.81%), Vitamin B12: 0.59µg (9.79%), Vitamin B5: 0.81mg (8.08%), Zinc: 1.2mg (7.97%), Fiber: 1.85g (7.42%), Vitamin B6: 0.07mg (3.59%)