



Oreo™ Cookie Cake

READY IN



130 min.

SERVINGS



8

CALORIES



536 kcal

DESSERT

Ingredients

- ☐ 1.3 cups flour all-purpose
- ☐ 0.7 cup sugar
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 0.3 cup water
- ☐ 1 oz baker's chocolate unsweetened cooled melted
- ☐ 1 eggs
- ☐ 6 crème-filled chocolate sandwich cookies
- ☐ 12 oz fluffy frosting white

- ☐ 0.3 cup semi chocolate chips
- ☐ 0.5 teaspoon shortening
- ☐ 1 serving grands flaky refrigerator biscuits

Equipment



- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Heat oven to 375°F. Grease bottom and side of 8-inch round pan with shortening; lightly flour. In medium bowl, beat flour, sugar, baking soda, butter, water, chocolate and egg with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on medium speed 1 minute, scraping bowl occasionally. Stir in broken cookies.
- ☐ Spread in pan.
- ☐ Bake 25 to 30 minutes or until cake springs back when touched lightly in center. Cool 10 minutes.
- ☐ Remove from pan to cooling rack. Cool completely, about 1 hour.
- ☐ Cut cake horizontally in half.
- ☐ Place bottom layer on serving plate.
- ☐ Spread with frosting. Top with remaining layer.
- ☐ In small microwavable bowl, microwave chocolate chips and shortening uncovered on High 10 to 15 seconds or until chocolate can be stirred smooth and is thin enough to drizzle.
- ☐ Drizzle chocolate over top of cake.
- ☐ Sprinkle with coarsely broken cookies.

Nutrition Facts



 PROTEIN **3.16%**  FAT **43.05%**  CARBS **53.79%**

Properties

Glycemic Index:31.51, Glycemic Load:36.23, Inflammation Score:-5, Nutrition Score:8.243913045315%

Flavonoids

Catechin: 2.28mg, Catechin: 2.28mg, Catechin: 2.28mg, Catechin: 2.28mg Epicatechin: 5.03mg, Epicatechin: 5.03mg, Epicatechin: 5.03mg, Epicatechin: 5.03mg

Nutrients (% of daily need)

Calories: 535.68kcal (26.78%), Fat: 26.03g (40.05%), Saturated Fat: 7.09g (44.31%), Carbohydrates: 73.17g (24.39%), Net Carbohydrates: 71.3g (25.93%), Sugar: 50.06g (55.62%), Cholesterol: 20.8mg (6.93%), Sodium: 337.87mg (14.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 8.12mg (2.71%), Protein: 4.3g (8.59%), Manganese: 0.43mg (21.68%), Iron: 3.24mg (18.02%), Vitamin B2: 0.3mg (17.48%), Selenium: 9.9µg (14.14%), Vitamin B1: 0.2mg (13.22%), Folate: 51.19µg (12.8%), Copper: 0.25mg (12.62%), Vitamin A: 543.19IU (10.86%), Vitamin E: 1.53mg (10.23%), Vitamin K: 9.37µg (8.92%), Vitamin B3: 1.7mg (8.49%), Phosphorus: 82.38mg (8.24%), Magnesium: 32.09mg (8.02%), Fiber: 1.87g (7.49%), Zinc: 0.81mg (5.43%), Potassium: 134.69mg (3.85%), Vitamin B5: 0.27mg (2.68%), Calcium: 21.34mg (2.13%), Vitamin B6: 0.03mg (1.33%), Vitamin B12: 0.07µg (1.22%)