



WHATSheATE



## Oreo™ Cookie Cake

READY IN



130 min.

SERVINGS



8

CALORIES



662 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 6 crème-filled chocolate sandwich cookies
- ☐ 8 servings grands flaky refrigerator biscuits
- ☐ 1 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 12 oz fluffy frosting white
- ☐ 0.3 cup semi chocolate chips
- ☐ 0.5 teaspoon shortening

- ☐ 0.7 cup sugar
- ☐ 1 oz baker's chocolate unsweetened cooled melted
- ☐ 0.3 cup water

## Equipment

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

## Directions

- ☐ Heat oven to 375F. 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 3.35%**  **FAT 43.61%**  **CARBS 53.04%**

Properties

Glycemic Index:31.51, Glycemic Load:46.03, Inflammation Score:-6, Nutrition Score:10.240434792946%

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: 661.61kcal (33.08%), Fat: 32.45g (49.92%), Saturated Fat: 9.07g (56.71%), Carbohydrates: 88.81g (29.6%), Net Carbohydrates: 86.61g (31.5%), Sugar: 55.35g (61.5%), Cholesterol: 20.8mg (6.93%), Sodium: 424.36mg (18.45%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 8.12mg (2.71%), Protein: 5.61g (11.22%), Manganese: 0.54mg (26.92%), Iron: 3.97mg (22.08%), Vitamin B2: 0.37mg (22.01%), Vitamin B1: 0.28mg (18.99%), Folate: 71.03µg (17.76%), Selenium: 11.42µg (16.31%), Vitamin E: 2.13mg (14.21%), Copper: 0.27mg (13.72%), Vitamin B3: 2.5mg (12.51%), Vitamin K: 12.06µg (11.49%), Vitamin A: 564.26IU (11.29%), Phosphorus: 98.55mg (9.86%), Magnesium: 35.52mg (8.88%), Fiber: 2.19g (8.76%), Zinc: 0.93mg (6.23%), Potassium: 156.25mg (4.46%), Vitamin B5: 0.34mg (3.42%), Calcium: 24.53mg (2.45%), Vitamin B6: 0.04mg (2.2%), Vitamin B12: 0.07µg (1.22%)