



OREO® White Chocolate Mousse Cake

READY IN



385 min.

SERVINGS



16

CALORIES



383 kcal

DESSERT

Ingredients

- 6 Tbsp butter melted
- 11 oz chocolate cookie white chunk (2-inch)
- 1 env. Knox gelatine unflavored
- 1.3 cups milk
- 15.5 oz winter oreo cookies divided
- 2 cups whipping cream

Equipment

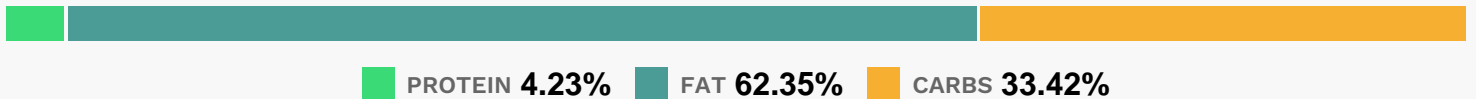
- bowl

- sauce pan
- springform pan

Directions

- Finely crush 24 of the cookies.
- Mix with butter; press firmly onto bottom and 1 inch up side of 9-inch springform pan. Set aside. Coarsely chop 24 of the remaining cookies; set aside.
- Sprinkle gelatin over milk in large saucepan; let stand 1 min. Cook on low heat 3 min. or until gelatin is completely dissolved, stirring constantly.
- Add chocolate chips; cook until chips are completely melted and mixture is well blended, stirring frequently.
- Place saucepan in bowl of ice water; let stand 8 to 10 min. or until gelatin mixture is slightly thickened, stirring frequently. Gently stir in chopped cookies and the whipped cream. Spoon into crust.
- Refrigerate at least 6 hours. Halve remaining cookies. Arrange on top of cake just before serving. Store leftover cake in refrigerator.

Nutrition Facts



Properties

Glycemic Index:9.88, Glycemic Load:8.39, Inflammation Score:-4, Nutrition Score:6.389565160741%

Nutrients (% of daily need)

Calories: 383.46kcal (19.17%), Fat: 27.17g (41.8%), Saturated Fat: 15.27g (95.42%), Carbohydrates: 32.78g (10.93%), Net Carbohydrates: 31.94g (11.61%), Sugar: 24.47g (27.18%), Cholesterol: 51.45mg (17.15%), Sodium: 173.74mg (7.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.14g (8.29%), Iron: 3.4mg (18.9%), Vitamin A: 607.67IU (12.15%), Vitamin B2: 0.2mg (12.03%), Vitamin K: 10.68µg (10.17%), Phosphorus: 97.65mg (9.77%), Manganese: 0.19mg (9.44%), Calcium: 88.95mg (8.89%), Vitamin E: 1.27mg (8.48%), Vitamin B1: 0.08mg (5.55%), Copper: 0.11mg (5.41%), Selenium: 3.64µg (5.2%), Potassium: 178.15mg (5.09%), Magnesium: 19.74mg (4.93%), Folate: 19.49µg (4.87%), Vitamin D: 0.69µg (4.57%), Vitamin B3: 0.9mg (4.5%), Vitamin B12: 0.27µg (4.48%), Vitamin B5: 0.35mg (3.54%), Zinc: 0.5mg (3.35%), Fiber: 0.84g (3.34%), Vitamin B6: 0.04mg (1.97%)