



Red Velvet Sandwich Cookies

READY IN



115 min.

SERVINGS



24

CALORIES



209 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter
- ☐ 1 large eggs
- ☐ 18.3 ounce velvet premium cake mix red duncan hines®
- ☐ 1 teaspoon vanilla extract
- ☐ 16 ounce creamy vanilla frosting home-style duncan hines®

Equipment

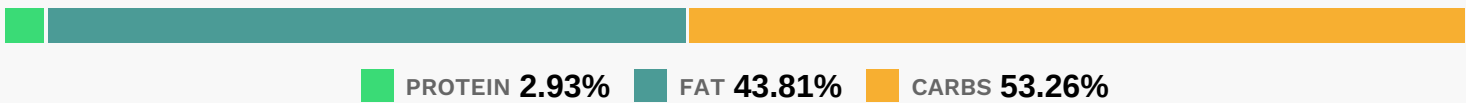
- ☐ baking sheet
- ☐ oven

- ☐ knife
- ☐ mixing bowl
- ☐ wire rack
- ☐ plastic wrap
- ☐ wax paper

Directions

- ☐ Melt butter; set aside to cool.
- ☐ Place cake mix, egg, cooled butter and vanilla in large mixing bowl.
- ☐ Mix by hand until well blended and dough is formed.
- ☐ Form dough into a smooth 12-inch log on wax paper or parchment making sure it is even in thickness end to end. Wrap in wax paper; seal in plastic wrap. Refrigerate 1 hour or overnight.
- ☐ Preheat oven to 350 degrees F. Lightly grease baking sheets. Unwrap dough log and set on wax paper. Using a sharp knife, cut into 48 slices about 1/4- inch thick.
- ☐ Place on cool baking sheets about 2 inches apart.
- ☐ Bake, 1 sheet at a time, in center of oven for 10 to 12 minutes or until set. Cool 1 minute.
- ☐ Transfer to wire rack to cool completely.
- ☐ Spread frosting on half the cookies. Top each frosted cookie with another cookie. Gently press together.

Nutrition Facts



Properties

Glycemic Index:3.88, Glycemic Load:5.52, Inflammation Score:-1, Nutrition Score:2.7547826183879%

Nutrients (% of daily need)

Calories: 208.63kcal (10.43%), Fat: 10.46g (16.09%), Saturated Fat: 3.76g (23.51%), Carbohydrates: 28.61g (9.54%), Net Carbohydrates: 28.09g (10.22%), Sugar: 20.21g (22.46%), Cholesterol: 17.92mg (5.97%), Sodium: 246.01mg (10.7%), Alcohol: 0.06g (100%), Alcohol %: 0.15% (100%), Protein: 1.57g (3.15%), Phosphorus: 66.88mg (6.69%), Vitamin B2: 0.1mg (6.05%), Iron: 1.04mg (5.77%), Selenium: 3.38µg (4.83%), Vitamin E: 0.66mg (4.4%), Copper: 0.09mg (4.39%), Folate: 16µg (4%), Calcium: 35.22mg (3.52%), Vitamin K: 3.61µg (3.44%), Magnesium: 10.69mg

(2.67%), Vitamin B1: 0.04mg (2.64%), Vitamin A: 130.08IU (2.6%), Manganese: 0.05mg (2.45%), Potassium: 81.82mg (2.34%), Fiber: 0.52g (2.07%), Vitamin B3: 0.39mg (1.95%), Zinc: 0.22mg (1.45%)