



Cookies and Cream Cake

Two favorites – Oreo™ cookies and Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter cake – join forces in a doubly delicious sheet cake.

Servings: 12 servings (1 serving = 1 - 4x4-inch piece)

Ingredients:

ASSEMBLY

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Oreo cookies, crushed	5 oz	1 1/2 cups

FINISHING

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Ready-To-Spread Vanilla Crème Icing (11216)	5 oz	1/2 cup

Nutrition Information:

Serving Size: 1 - 4x4-inch piece
Calories : 540 / **Calories from Fat :** 250 /

% Daily Value:
Total Fat : 28g 43% /
Saturated Fat : 6g 31% / Trans Fat : 0g /
Cholesterol : 80mg 26% / Sodium : 430mg 18% /
Total Carbohydrate : 67g 22% /
Dietary Fiber : 0g 0% / Sugars : 42g /
Protein : 5g /
Vitamin A : 0% 0% / Vitamin C : 0% 0% /
Calcium : 4% 4% / Iron : 10% 10% /

Exchanges: 1 1/2 Starch/ 0 Fruit/ 3 Other Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/ 5 1/2 Fat/

Carbohydrate Choice: 4 1/2

*Percent Daily Values are based on a 2,000 calorie diet.
Nutrition values are calculated using the weights of ingredients.

Instructions:

ASSEMBLY

1. Pipe thawed batter into greased, half sheet pan; spread evenly.
2. Sprinkle crushed Oreos over top and stir in with spatula.
3. Bake as directed below; allow to cool completely.

BAKE:	TEMP	TIME
Convection Oven*	325°F	16-22 minutes
Standard Oven	375°F	23-28 minutes

*Rotate pans baked in convection oven one-half turn (180°) at minutes of baking.

FINISHING

1. Warm icing in microwave-safe bowl in 10 second increments until melted.
2. Drizzle over cake and allow to set before slicing.

TIPS

1. Tip: Use pan spray on off-set spatula when spreading batter to prevent sticking (as needed).