

COOKIE-SOUR CREAM CAKE


8 servings




Utensils You Will Need

Round pan, 8 × 1 1/2 or 9 × 1 1/2 inches • Pastry brush • Sharp knife •
Cutting board • Large bowl • Dry-ingredient measuring cup •
Small sharp knife • Liquid measuring cup • Measuring spoons •
Electric mixer • Rubber scraper • Wooden spoon • Pot holders •
Wire cooling rack

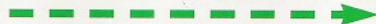
1 Heat oven to 350°.

2 Grease round pan with 


Shortening

3 Put small amount in pan and shake to coat, then pour out any extra 

All-purpose flour

4 **Adult help:** Coarsely chop with knife, then set aside 

8 creme-filled sandwich cookies

5 Beat in large bowl with electric mixer on low speed 30 seconds, scraping bowl all the time 

6 Beat batter with electric mixer on high speed 2 minutes, scraping bowl a few times. Stir the chopped cookies into batter. Spread batter in pan.

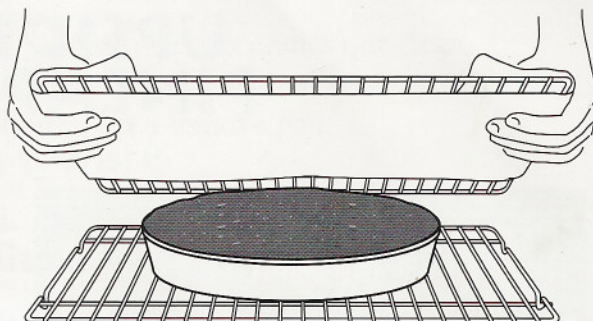
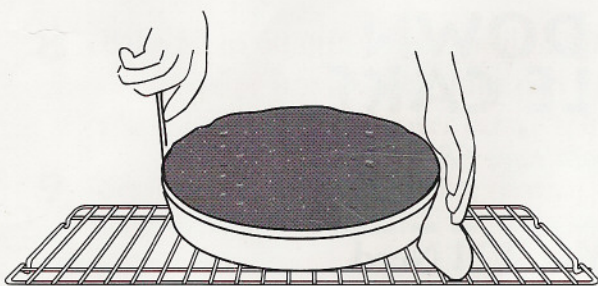
1 cup all-purpose flour
3/4 cup sugar
1/2 cup sour cream
1/4 cup (1/2 stick) margarine
or butter, softened
1/4 cup water
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 large egg

7 Bake 30 to 35 minutes or until cake springs back when touched lightly in center. **Adult help:** Cool cake in pan 10 minutes, then remove from pan to wire rack. (See right.) Cool completely.

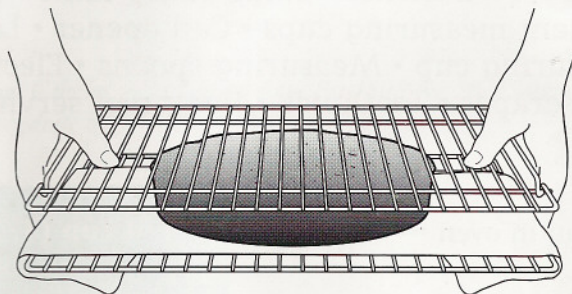
8 Frost cake with 

Sweetened Whipped Cream
(right)

9 If you like, decorate cake with more cookies.



Help for step 7.

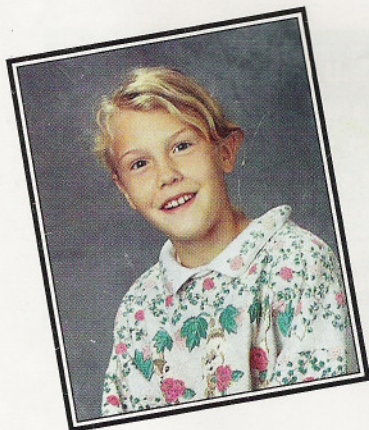


SWEETENED WHIPPED CREAM Medium

bowl • Liquid measuring cup • Measuring spoon • Eggbeater

- 1 Chill medium bowl in freezer about 15 minutes or until cold.
- 2 Beat in chilled bowl with eggbeater until stiff

3/4 cup whipping (heavy) cream
2 tablespoons granulated or powdered sugar



Nutrition Per Serving: Calories 340 (Calories from Fat 160); Fat 18g (Saturated 8g); Cholesterol 60mg; Sodium 250mg; Carbohydrate 42g (Dietary Fiber 1g); Protein 4g

Sara thought frosting and decorating cake with cookies was almost as much fun as eating it! She suggests using frozen whipped topping (thawed) for the frosting in place of the whipped cream. We think that would work just great.