



Birthday Cake Whoopie Pies

READY IN



45 min.

SERVINGS



15

CALORIES



139 kcal

DESSERT

Ingredients

- 1 box asian rice cracker snack mix
- 3 tablespoons milk
- 0.3 cup vegetable oil
- 2 eggs
- 0.3 cup butter softened
- 4 oz cream cheese softened (half of 8-oz package)
- 1.3 cups powdered sugar
- 1 tablespoon milk
- 1 teaspoon vanilla

1 serving sprinkles

Equipment

bowl

baking sheet

baking paper

oven

hand mixer

wooden spoon

Directions

Heat oven to 350°F. Lightly spray cookie sheets with cooking spray, or line with cooking parchment paper or silicone baking mat.

In large bowl, mix all cookie ingredients with wooden spoon until wet dough forms. Spray hands generously with cooking spray; roll teaspoonfuls of dough into 2-inch balls.

Place about 1 inch apart on cookie sheets.

Bake 10 minutes or until set. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.

Meanwhile, in medium bowl, beat all filling ingredients with electric mixer on medium speed 2 to 3 minutes or until smooth. Cover; refrigerate until ready to assemble.

For each whoopie pie, spread desired amount of filling on bottom of 1 cookie. Top with second cookie, bottom side down; gently press together.

Roll sides of pies in sprinkles. Store covered in refrigerator.

Nutrition Facts



PROTEIN 3.89% **FAT 63.97%** **CARBS 32.14%**

Properties

Glycemic Index:10.2, Glycemic Load:0.18, Inflammation Score:-1, Nutrition Score:1.5595652274787%

Nutrients (% of daily need)

Calories: 139.27kcal (6.96%), Fat: 10.03g (15.43%), Saturated Fat: 4.32g (26.98%), Carbohydrates: 11.34g (3.78%),
Net Carbohydrates: 11.34g (4.12%), Sugar: 10.93g (12.14%), Cholesterol: 38.08mg (12.69%), Sodium: 58.6mg (2.55%),
Alcohol: 0.09g (100%), Alcohol %: 0.32% (100%), Protein: 1.37g (2.75%), Vitamin K: 7.14µg (6.8%), Vitamin A:
234.23IU (4.68%), Selenium: 2.63µg (3.76%), Vitamin E: 0.51mg (3.43%), Vitamin B2: 0.05mg (3.14%), Phosphorus:
24.78mg (2.48%), Calcium: 16.61mg (1.66%), Vitamin B12: 0.1µg (1.62%), Vitamin B5: 0.15mg (1.53%), Vitamin D:
0.16µg (1.08%)