



Birthday Cake Whoopie Pies

READY IN



45 min.

SERVINGS



15

CALORIES



307 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 1 box duncan hines classic decadent cake mix
- ☐ 4 oz cream cheese softened (half of 8-oz package)
- ☐ 2 eggs
- ☐ 1 tablespoon milk
- ☐ 3 tablespoons milk
- ☐ 1.3 cups powdered sugar
- ☐ 15 servings sprinkles
- ☐ 1 teaspoon vanilla

☐ 0.3 cup vegetable oil

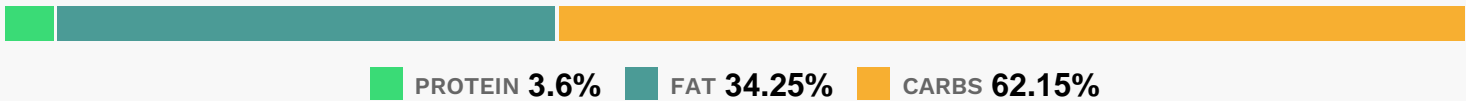
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ wooden spoon

Directions

- ☐ Heat oven to 350F. 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



Properties

Glycemic Index:10.2, Glycemic Load:0.18, Inflammation Score:-2, Nutrition Score:4.1630434782609%

Nutrients (% of daily need)

Calories: 306.68kcal (15.33%), Fat: 11.78g (18.12%), Saturated Fat: 5.44g (33.98%), Carbohydrates: 48.1g (16.03%), Net Carbohydrates: 47.72g (17.35%), Sugar: 33.92g (37.69%), Cholesterol: 38.07mg (12.69%), Sodium: 296.99mg (12.91%), Alcohol: 0.09g (100%), Alcohol %: 0.15% (100%), Protein: 2.79g (5.58%), Phosphorus: 140.82mg (14.08%), Calcium: 92.06mg (9.21%), Selenium: 5.59µg (7.98%), Vitamin K: 8.07µg (7.68%), Vitamin B2: 0.13mg (7.53%), Folate: 27.68µg (6.92%), Vitamin E: 0.81mg (5.42%), Vitamin B1: 0.08mg (5.42%), Vitamin A: 234.23IU (4.68%), Iron: 0.79mg (4.39%), Vitamin B3: 0.84mg (4.2%), Manganese: 0.07mg (3.72%), Vitamin B5: 0.25mg (2.54%), Zinc: 0.29mg (1.95%), Copper: 0.03mg (1.72%), Vitamin B12: 0.1µg (1.61%), Fiber: 0.38g (1.52%), Magnesium: 5.76mg (1.44%), Potassium: 46.95mg (1.34%), Vitamin B6: 0.03mg (1.32%), Vitamin D: 0.16µg (1.08%)