



Easter Whoopie Pies

READY IN



45 min.

SERVINGS



12

CALORIES



395 kcal

DESSERT

Ingredients

- 1 box cake mix yellow
- 0.5 cup butter softened
- 2 eggs beaten
- 16 oz vanilla frosting
- 1 serving food coloring red

Equipment

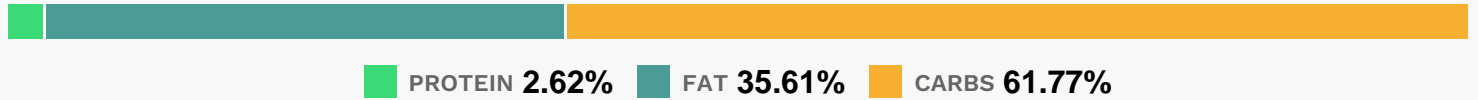
- bowl
- baking sheet

- baking paper
- oven
- hand mixer

Directions

- Heat oven to 350°F. Line 2 cookie sheets with cooking parchment paper or silicone baking mat.
- In large bowl, beat cake mix, butter and eggs with electric mixer on medium speed until well combined (batter will be very thick). Using 1-inch cookie scoop, drop dough about 2 inches apart onto cookie sheets.
- Bake 10 to 12 minutes or until set.
- Remove from cookie sheets to cooling racks; cool completely, about 15 minutes.
- Spoon frosting into small bowl.
- Add few drops red food color to make pink; stir until well blended. For each whoopie pie, spread desired amount of frosting on bottom of 1 cookie. Top with second cookie, bottom side down; gently press together.

Nutrition Facts



Properties

Glycemic Index:7.75, Glycemic Load:11.04, Inflammation Score:-2, Nutrition Score:4.9778260821881%

Nutrients (% of daily need)

Calories: 394.85kcal (19.74%), Fat: 15.69g (24.14%), Saturated Fat: 6.91g (43.2%), Carbohydrates: 61.23g (20.41%), Net Carbohydrates: 60.71g (22.08%), Sugar: 42.53g (47.26%), Cholesterol: 47.62mg (15.87%), Sodium: 454.43mg (19.76%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.6g (5.2%), Phosphorus: 157.15mg (15.72%), Vitamin B2: 0.25mg (14.73%), Calcium: 98.42mg (9.84%), Folate: 36.05µg (9.01%), Vitamin E: 1.27mg (8.47%), Vitamin B1: 0.11mg (7.11%), Vitamin K: 6.85µg (6.52%), Iron: 1.09mg (6.04%), Vitamin A: 275.96IU (5.52%), Vitamin B3: 1.09mg (5.45%), Selenium: 3.68µg (5.25%), Manganese: 0.08mg (4.22%), Vitamin B5: 0.3mg (3%), Vitamin B6: 0.05mg (2.3%), Vitamin B12: 0.12µg (2.07%), Fiber: 0.52g (2.07%), Copper: 0.04mg (1.81%), Zinc: 0.25mg (1.64%), Magnesium: 5.76mg (1.44%), Potassium: 45.49mg (1.3%)