



Jack-o'-Lantern Whoopie Pies

 Popular

READY IN



50 min.

SERVINGS



16

CALORIES



373 kcal

Ingredients

- ☐ 1 box spice cake mix
- ☐ 1 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 0.5 cup butter softened
- ☐ 0.3 cup milk
- ☐ 1 eggs
- ☐ 1 teaspoon purple gel food coloring
- ☐ 0.3 cup butter softened
- ☐ 4 oz cream cheese softened (half of 8-oz package)
- ☐ 1.5 cups powdered sugar

- ☐ 0.5 teaspoon maple extract
- ☐ 4.3 oz chocolate icing black
- ☐ 4.3 oz chocolate icing green
- ☐ 1 serving betty decorating tips with betty decorating icing)

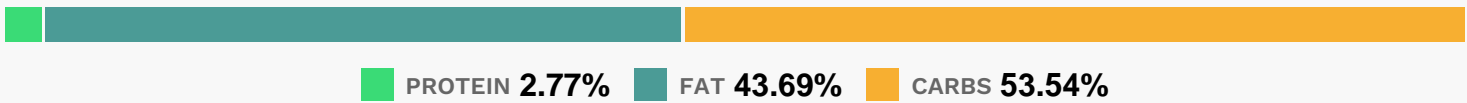
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ ice cream scoop

Directions

- ☐ Heat oven to 375°F. Spray cookie sheets with cooking spray. In large bowl, beat cookie ingredients with electric mixer on medium speed until smooth. Using (2 tablespoon-size) ice cream scoop, drop batter 2 inches apart onto cookie sheets. With damp hands, gently smooth out dough.
- ☐ Bake 12 to 15 minutes or until set. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- ☐ In medium bowl, beat 1/4 cup butter and the cream cheese with electric mixer on medium speed until light and fluffy. Gradually add powdered sugar; beat until blended. Stir in maple extract.
- ☐ For each pie, spread about 1 generous tablespoon filling on bottom of 1 cooled cookie. Top with second cookie, bottom side down; gently press cookies together.
- ☐ Using black decorating icing, pipe jack-o'-lantern faces. Using green decorating icing, pipe jack-o'-lantern stems on tops of pies.

Nutrition Facts



Properties

Glycemic Index:12.56, Glycemic Load:4.57, Inflammation Score:-8, Nutrition Score:6.4204348144324%

Nutrients (% of daily need)

Calories: 373.03kcal (18.65%), Fat: 18.37g (28.25%), Saturated Fat: 7.41g (46.3%), Carbohydrates: 50.64g (16.88%), Net Carbohydrates: 48.69g (17.7%), Sugar: 36.03g (40.04%), Cholesterol: 33.1mg (11.03%), Sodium: 382.05mg (16.61%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.62g (5.23%), Vitamin A: 1821.61IU (36.43%), Manganese: 0.25mg (12.47%), Vitamin B2: 0.18mg (10.76%), Phosphorus: 102.73mg (10.27%), Iron: 1.79mg (9.92%), Vitamin B1: 0.12mg (7.98%), Fiber: 1.95g (7.8%), Folate: 25.77µg (6.44%), Calcium: 53.05mg (5.31%), Copper: 0.09mg (4.75%), Vitamin B3: 0.94mg (4.68%), Potassium: 160.88mg (4.6%), Vitamin K: 4.69µg (4.47%), Vitamin E: 0.66mg (4.41%), Vitamin B5: 0.38mg (3.84%), Selenium: 2.54µg (3.63%), Magnesium: 11.31mg (2.83%), Vitamin B6: 0.05mg (2.58%), Zinc: 0.27mg (1.78%), Vitamin B12: 0.08µg (1.27%)