



Little Lucky Whoopie Pies

READY IN



40 min.

SERVINGS



24

CALORIES



199 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter
- ☐ 3 eggs
- ☐ 1 box cake mix
- ☐ 2 tablespoons granulated sugar
- ☐ 24 servings drop natural food coloring green
- ☐ 1 cup lucky cereal
- ☐ 1 tablespoon milk
- ☐ 0.5 teaspoon peppermint extract pure
- ☐ 2 cups powdered sugar

- ☐ 0.3 cup vegetable oil
- ☐ 0.3 cup shortening
- ☐ 1 cup water

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350F. Line two cookie sheets with parchment paper.
- ☐ In a large mixing bowl, beat cake mix, water, oil, and eggs on medium speed for 2 minutes, scraping bowl occasionally.
- ☐ On a parchment lined baking sheet, drop heaping tablespoons of cake batter two inches apart.
- ☐ Bake for 8 to 10 minutes or until toothpick comes out clean in the center of a cake.
- ☐ Allow cakes to cool on parchment for 10 minutes on a wire rack.
- ☐ In medium bowl, beat shortening and butter with electric mixer on high speed 3 minutes.
- ☐ Reduce speed to low and add granulated sugar, mint extract, food color and milk.
- ☐ Add powdered sugar 1/2 cup at a time until smooth.
- ☐ Spread a small spoonful of mint frosting between two cakes and decorate the edges with Lucky Charms marshmallows.

Nutrition Facts



 **PROTEIN 3.27%**  **FAT 37.1%**  **CARBS 59.63%**

Properties

Glycemic Index:6.59, Glycemic Load:0.71, Inflammation Score:-2, Nutrition Score:3.5243478015713%

Nutrients (% of daily need)

Calories: 198.8kcal (9.94%), Fat: 8.3g (12.77%), Saturated Fat: 2.76g (17.23%), Carbohydrates: 30.02g (10.01%), Net Carbohydrates: 29.69g (10.8%), Sugar: 20.71g (23.01%), Cholesterol: 25.62mg (8.54%), Sodium: 190.59mg (8.29%), Alcohol: 0.03g (100%), Alcohol %: 0.06% (100%), Protein: 1.65g (3.29%), Phosphorus: 83.21mg (8.32%), Vitamin K: 7.53µg (7.17%), Folate: 28.42µg (7.1%), Vitamin B2: 0.1mg (6.15%), Calcium: 56.82mg (5.68%), Vitamin B1: 0.08mg (5.26%), Iron: 0.89mg (4.93%), Vitamin E: 0.7mg (4.64%), Vitamin B3: 0.88mg (4.42%), Manganese: 0.08mg (3.8%), Selenium: 2.66µg (3.79%), Vitamin B6: 0.07mg (3.58%), Vitamin B12: 0.18µg (3%), Zinc: 0.41mg (2.77%), Vitamin A: 132.15IU (2.64%), Vitamin B5: 0.19mg (1.89%), Fiber: 0.33g (1.33%), Copper: 0.03mg (1.25%), Vitamin D: 0.18µg (1.17%), Magnesium: 4.16mg (1.04%)