



## Mini Rainbow Whoopie Pies

 Vegetarian

READY IN



110 min.

SERVINGS



35

CALORIES



65 kcal

DESSERT

### Ingredients

- ☐ 3 tablespoons butter softened
- ☐ 0.5 cup granulated sugar
- ☐ 1.5 cups pancake mix
- ☐ 1 eggs
- ☐ 2 tablespoons milk
- ☐ 1 teaspoon vanilla
- ☐ 1 serving purple gel food coloring green blue red yellow
- ☐ 4 oz cream cheese softened (half of 8-oz package)

- ☐ 2 tablespoons butter softened
- ☐ 0.3 teaspoon vanilla
- ☐ 1 cup powdered sugar

## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ ziploc bags

## Directions

- ☐ Heat oven to 350°F. Line large cookie sheets with cooking parchment paper.
- ☐ In medium bowl, beat 3 tablespoons butter and the granulated sugar with electric mixer on low speed until well blended and sandy in texture.
- ☐ Add remaining cookie ingredients except food colors. Beat on medium speed 2 minutes, scraping bowl occasionally, until smooth. Divide batter into 5 small bowls (about 1/4 cup each).
- ☐ Into each bowl, stir food color as desired to create rainbow colors. Stir until well blended. Spoon batter into small resealable food-storage plastic bags.
- ☐ Cut 1/4 inch off corner of each bag. Onto cookie sheets, squeeze each bag of colored batter to make 14 (1-inch) circles of dough (about 1/2 teaspoon each), about 1 inch apart.
- ☐ Bake 7 to 8 minutes or until edges and centers are set. Cool 2 minutes.
- ☐ Remove from cookie sheets to cooling racks; cool completely, about 20 minutes.
- ☐ In medium bowl, beat Filling ingredients with spoon until smooth.
- ☐ For each whoopie pie, spread about 1 1/4 teaspoons filling on bottom of 1 cookie; place second cookie, bottom side down, on filling. Refrigerate 30 minutes before serving. Store loosely covered in refrigerator with waxed paper between layers.

## Nutrition Facts



 PROTEIN **5.1%**  FAT **45.47%**  CARBS **49.43%**

Properties

Glycemic Index:6.72, Glycemic Load:2.06, Inflammation Score:-1, Nutrition Score:0.80826087069252%

Nutrients (% of daily need)

Calories: 64.89kcal (3.24%), Fat: 3.32g (5.11%), Saturated Fat: 1.85g (11.57%), Carbohydrates: 8.12g (2.71%), Net Carbohydrates: 8.02g (2.92%), Sugar: 6.39g (7.1%), Cholesterol: 16.31mg (5.44%), Sodium: 53.39mg (2.32%), Alcohol: 0.05g (100%), Alcohol %: 0.32% (100%), Protein: 0.84g (1.67%), Phosphorus: 24.75mg (2.47%), Vitamin A: 115.6IU (2.31%), Vitamin B2: 0.03mg (1.98%), Selenium: 1.28µg (1.84%), Calcium: 17.44mg (1.74%)