

Mini Whoopie Pies

 Vegetarian  Gluten Free  Popular

READY IN



120 min.

SERVINGS



50

CALORIES



42 kcal

DESSERT

Ingredients

- 0.3 cup butter softened
- 2 tablespoons butter softened
- 4 oz cream cheese softened (half of 8-oz package)
- 1 eggs
- 0.5 cup granulated sugar
- 0.3 cup milk
- 1.3 cups powdered sugar
- 50 servings food coloring red

- 0.5 teaspoon vanilla
- 1 teaspoon vanilla
- 1.5 cups frangelico
- 1.5 cups frangelico

Equipment

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

Directions

- Heat oven to 350F. Line large cookie sheets with cooking parchment paper.
- In medium bowl, beat 2 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.
- Stir food color into batter as desired to create bright red color. Stir until well blended. Spoon batter into resealable food-storage plastic bag.
- Cut 1/4 inch off corner of each bag. Onto cookie sheets, squeeze bag of batter gently to make about 100 1/2-inch circles of dough (about 1/4 teaspoon each), about 1 inch apart.
- Bake 3 to 5 minutes or until tops spring back when lightly touched. Cool 2 minutes. Gently remove from cookie sheets to cooling racks; cool completely, about 20 minutes.
- In medium bowl, beat cream cheese, 1/4 cup butter and 1/2 teaspoon vanilla with electric mixer on low speed until well mixed. Gradually add powdered sugar, beating on low speed until incorporated. Increase speed to medium; beat about 1 minute or until smooth.
- For each whoopie pie, spread about 1/2 teaspoon filling on bottom of 1 cookie; place second cookie, bottom side down, on filling. Store loosely covered in refrigerator.

Nutrition Facts



■ PROTEIN 2.97% ■ FAT 48.32% ■ CARBS 48.71%

Properties

Glycemic Index:4.7, Glycemic Load:1.46, Inflammation Score:-1, Nutrition Score:0.31434782375784%

Nutrients (% of daily need)

Calories: 42.04kcal (2.1%), Fat: 2.3g (3.53%), Saturated Fat: 1.39g (8.67%), Carbohydrates: 5.21g (1.74%), Net Carbohydrates: 5.21g (1.89%), Sugar: 5.11g (5.68%), Cholesterol: 9.4mg (3.13%), Sodium: 19.98mg (0.87%), Alcohol: 0.04g (100%), Alcohol %: 0.42% (100%), Protein: 0.32g (0.64%), Vitamin A: 80.2IU (1.6%)