



Pink Ladybug Whoopie Pies

READY IN



100 min.

SERVINGS



14

CALORIES



1286 kcal

Ingredients

- ☐ 1 box vanilla cake donut holes
- ☐ 3 tablespoons milk
- ☐ 0.3 cup vegetable oil
- ☐ 2 eggs
- ☐ 8 drops food coloring red
- ☐ 0.5 cup butter softened
- ☐ 7 oz marshmallow creme
- ☐ 2 oz cream cheese softened
- ☐ 1 teaspoon vanilla
- ☐ 0.5 cup powdered sugar

- ☐ 0.7 oz decorating gel black
- ☐ 0.7 oz decorating gel white
- ☐ 28 beef rib steak
- ☐ 84 m&m candies mini

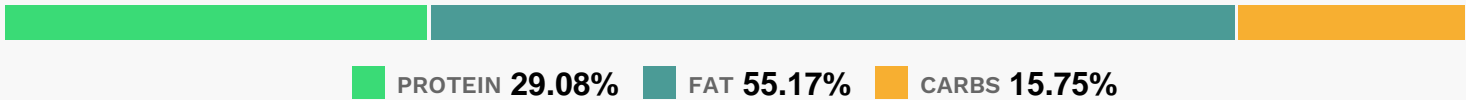
Equipment

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

Directions

- ☐ Heat oven to 350°F. Line 2 cookie sheets with cooking parchment paper. In large bowl, beat cake mix, milk, oil, eggs and food color with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Spray hands generously with cooking spray; roll dough into 28 (2-inch) balls. On cookie sheets, place balls 1 inch apart.
- ☐ Bake 9 to 11 minutes or until set. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 20 minutes.
- ☐ In medium bowl, beat butter, marshmallow creme, cream cheese and vanilla with electric mixer on medium speed until creamy. Beat in powdered sugar until smooth. For each whoopee pie, spread 1 heaping tablespoon filling on bottom of 1 cookie. Top with second cookie, bottom side down; gently press together. To decorate, use black gel to draw half circle at top of pie for ladybug face and wings at each side. Use white gel to attach candy eyes and attach 3 candies on each wing for ladybug spots. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:8.21, Glycemic Load:0.12, Inflammation Score:-5, Nutrition Score:37.765217585732%

Nutrients (% of daily need)

Calories: 1286.44kcal (64.32%), Fat: 79.24g (121.91%), Saturated Fat: 35.85g (224.09%), Carbohydrates: 50.93g (16.98%), Net Carbohydrates: 50.36g (18.31%), Sugar: 32.57g (36.19%), Cholesterol: 321.91mg (107.3%), Sodium: 570.14mg (24.79%), Alcohol: 0.1g (100%), Alcohol %: 0.02% (100%), Protein: 93.97g (187.93%), Selenium: 115.91µg (165.59%), Zinc: 23.48mg (156.53%), Vitamin B12: 7.6µg (126.65%), Vitamin B3: 23.03mg (115.14%), Vitamin B6: 1.83mg (91.45%), Phosphorus: 797.32mg (79.73%), Vitamin B2: 1.21mg (70.98%), Iron: 8.69mg (48.27%), Potassium: 1255.55mg (35.87%), Vitamin B1: 0.48mg (32.24%), Magnesium: 100.68mg (25.17%), Copper: 0.39mg (19.41%), Vitamin K: 15.62µg (14.87%), Calcium: 132.9mg (13.29%), Folate: 42.97µg (10.74%), Vitamin A: 377.38IU (7.55%), Vitamin E: 0.93mg (6.2%), Vitamin D: 0.61µg (4.09%), Manganese: 0.08mg (3.94%), Vitamin B5: 0.25mg (2.49%), Fiber: 0.57g (2.27%)