

Pink Peppermint Whoopie Pies



85 min.

SERVINGS



18

CALORIES



338 kcal

DESSERT

Ingredients

1 cup granulated sugar
0.5 cup butter softened
0.5 cup buttermilk
2 teaspoons vanilla
1 eggs

0.5 teaspoon salt

1 eggs
2 oz baker's chocolate unsweetened cooled melted
1.8 cups flour all-purpose
0.5 teaspoon baking soda

	3 cups powdered sugar	
	7 oz marshmallow creme	
	0.8 cup butter softened	
	6 teaspoons milk	
	6 drops food coloring red	
	1 serving peppermint candies crushed	
Εq	uipment	
	bowl	
	baking sheet	
	baking paper	
	oven	
	wire rack	
	hand mixer	
Directions		
	Heat oven to 400°F. Grease cookie sheet with shortening or cooking spray, or line with cooking parchment paper or silicone baking mats.	
	In large bowl, beat granulated sugar, 1/2 cup butter, the buttermilk, vanilla, egg and chocolate with electric mixer on medium speed, or mix, until well blended. Stir in flour, baking soda and salt. On cookie sheets, drop dough by rounded tablespoonfuls about 2 inches apart.	
	Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.	
	In large bowl, beat all filling ingredients on medium speed about 2 minutes or until light and fluffy.	
	Place flat sides of 2 cookies together with scant 3 tablespoons filling, sandwich-style.	
	Sprinkle edges of filling with crushed candies. Store in tightly covered container.	

Nutrition Facts

Properties

Glycemic Index:17.45, Glycemic Load:14.6, Inflammation Score:-3, Nutrition Score:3.9278261195058%

Flavonoids

Catechin: 2.03mg, Catechin: 2.03mg, Catechin: 2.03mg, Catechin: 2.03mg Epicatechin: 4.47mg, Epicatechin: 4.47mg, Epicatechin: 4.47mg

Nutrients (% of daily need)

Calories: 337.79kcal (16.89%), Fat: 15.11g (23.25%), Saturated Fat: 9.39g (58.69%), Carbohydrates: 51.13g (17.04%), Net Carbohydrates: 50.28g (18.28%), Sugar: 38g (42.22%), Cholesterol: 43.92mg (14.64%), Sodium: 209.05mg (9.09%), Alcohol: 0.15g (100%), Alcohol %: 0.23% (100%), Protein: 2.38g (4.75%), Manganese: 0.22mg (10.88%), Vitamin A: 420.84IU (8.42%), Selenium: 5.75µg (8.21%), Vitamin B1: 0.11mg (7.06%), Iron: 1.18mg (6.55%), Folate: 25.08µg (6.27%), Copper: 0.13mg (6.27%), Vitamin B2: 0.1mg (5.87%), Phosphorus: 41.72mg (4.17%), Vitamin B3: 0.78mg (3.89%), Magnesium: 14.5mg (3.63%), Fiber: 0.85g (3.4%), Zinc: 0.47mg (3.13%), Vitamin E: 0.42mg (2.78%), Calcium: 20.36mg (2.04%), Potassium: 59.1mg (1.69%), Vitamin B12: 0.09µg (1.47%), Vitamin B5: 0.14mg (1.45%), Vitamin K: 1.48µg (1.41%), Vitamin D: 0.15µg (1.03%)