



Red Velvet Whoopie Pie Cookies

READY IN



45 min.

SERVINGS



12

CALORIES



389 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 0.5 cup butter softened
- ☐ 2 eggs beaten
- ☐ 1 oz food coloring red
- ☐ 16 oz cream cheese frosting

Equipment

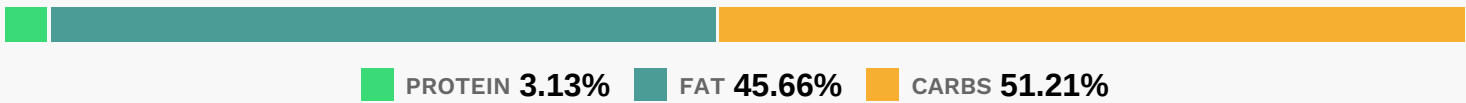
- ☐ bowl
- ☐ baking sheet

- ☐ baking paper
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. Line 2 cookie sheets with cooking parchment paper or silicone baking mat.
- ☐ In large bowl, beat cake mix, butter, eggs and food color with electric mixer on medium speed until well combined (batter will be very thick). Using 1-inch cookie scoop, drop dough about 2 inches apart onto cookie sheets.
- ☐ Bake 10 to 12 minutes or until set.
- ☐ Remove from cookie sheets to cooling racks; cool completely, about 15 minutes.
- ☐ For each whoopie pie, spread desired amount of cream cheese frosting on bottom of 1 cookie. Top with second cookie, bottom side down; gently press together.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:4.428260927615%

Nutrients (% of daily need)

Calories: 389.25kcal (19.46%), Fat: 20.52g (31.57%), Saturated Fat: 7.98g (49.9%), Carbohydrates: 51.78g (17.26%), Net Carbohydrates: 50.92g (18.52%), Sugar: 37.84g (42.04%), Cholesterol: 47.62mg (15.87%), Sodium: 440.43mg (19.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.96mg (1.32%), Protein: 3.17g (6.33%), Phosphorus: 115.12mg (11.51%), Iron: 1.81mg (10.06%), Selenium: 7µg (10%), Copper: 0.16mg (7.84%), Folate: 26.05µg (6.51%), Calcium: 61.51mg (6.15%), Vitamin B2: 0.1mg (5.68%), Vitamin A: 277.04IU (5.54%), Magnesium: 18.75mg (4.69%), Vitamin E: 0.7mg (4.64%), Manganese: 0.09mg (4.36%), Vitamin B1: 0.06mg (4.31%), Potassium: 144.42mg (4.13%), Fiber: 0.86g (3.46%), Vitamin B3: 0.59mg (2.95%), Zinc: 0.4mg (2.66%), Vitamin K: 2.05µg (1.95%), Vitamin B5: 0.17mg (1.73%), Vitamin B12: 0.08µg (1.36%), Vitamin B6: 0.03mg (1.34%)