



Red Velvet Whoopie Pie Poppers

READY IN



45 min.

SERVINGS



50

CALORIES



95 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
- ☐ 1 serving m&m candies assorted

Equipment

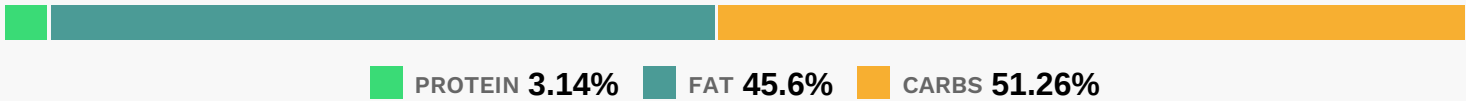
- ☐ bowl

- ☐ 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, softened butter, eggs and food color with electric mixer on medium speed about 2 minutes or until well mixed (batter will be very thick). Using a level measuring teaspoon, drop dough 2 inches apart on cookie sheets.
- ☐ Bake 8 to 10 minutes or until set.
- ☐ Remove from cookie sheets to cooling racks; cool completely, about 15 minutes.
- ☐ For each whoopie pie, spread cream cheese frosting on bottom of 1 cookie. Top with second cookie, bottom side down; gently press together.
- ☐ Roll edges in sprinkles.

Nutrition Facts



Properties

Glycemic Index:1, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.0656521767378%

Nutrients (% of daily need)

Calories: 94.93kcal (4.75%), Fat: 5g (7.69%), Saturated Fat: 1.96g (12.25%), Carbohydrates: 12.63g (4.21%), Net Carbohydrates: 12.42g (4.52%), Sugar: 9.27g (10.3%), Cholesterol: 11.47mg (3.82%), Sodium: 105.91mg (4.6%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.77g (1.55%), Phosphorus: 27.63mg (2.76%), Iron: 0.44mg (2.43%), Selenium: 1.68µg (2.4%), Copper: 0.04mg (1.88%), Folate: 6.25µg (1.56%), Calcium: 15.11mg (1.51%), Vitamin B2: 0.02mg (1.36%), Vitamin A: 67.16IU (1.34%), Magnesium: 4.5mg (1.12%), Vitamin E: 0.17mg (1.11%), Manganese: 0.02mg (1.05%), Vitamin B1: 0.02mg (1.03%)