



Triple Chocolate Stout Whoopie Pies

READY IN



45 min.

SERVINGS



20

CALORIES



265 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 box peach pie filling instant (4-serving size)
- ☐ 0.7 cup porter
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 7 oz marshmallow creme ()
- ☐ 1 cup butter softened
- ☐ 1.5 cups powdered sugar

- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 1 tablespoon porter
- ☐ 0.5 teaspoon vanilla

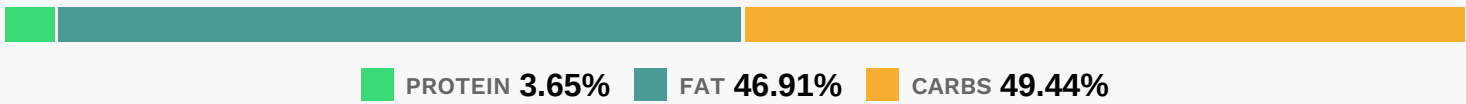
Equipment

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

Directions

- ☐ Heat oven to 350°F. Line cookie sheets with cooking parchment paper, or lightly spray with cooking spray.
- ☐ In large bowl, beat cookie ingredients with electric mixer on low speed until moistened; beat 1 minute longer on high speed. Drop batter by 2 tablespoonfuls 2 inches apart onto cookie sheets.
- ☐ Bake 8 to 11 minutes or until set (do not overbake). Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- ☐ In large bowl, beat filling ingredients with electric mixer on high speed until light and fluffy. For each whoopie pie, spread about 2 tablespoons filling on bottom of 1 cooled cookie. Top with second cookie, bottom side down. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:2.5, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:3.8069565503494%

Flavonoids

Catechin: 1.02mg, Catechin: 1.02mg, Catechin: 1.02mg, Catechin: 1.02mg Epicatechin: 3.09mg, Epicatechin: 3.09mg, Epicatechin: 3.09mg, Epicatechin: 3.09mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg,

Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 265.36kcal (13.27%), Fat: 14.51g (22.32%), Saturated Fat: 7.04g (43.99%), Carbohydrates: 34.41g (11.47%), Net Carbohydrates: 33.31g (12.11%), Sugar: 23.26g (25.84%), Cholesterol: 48.95mg (16.32%), Sodium: 261.1mg (11.35%), Alcohol: 0.03g (100%), Alcohol %: 0.06% (100%), Caffeine: 6mg (2%), Protein: 2.54g (5.08%), Phosphorus: 85.68mg (8.57%), Copper: 0.15mg (7.58%), Iron: 1.31mg (7.3%), Selenium: 5.1µg (7.28%), Vitamin A: 319.94IU (6.4%), Manganese: 0.11mg (5.55%), Magnesium: 19.04mg (4.76%), Vitamin E: 0.66mg (4.42%), Fiber: 1.1g (4.41%), Vitamin B2: 0.07mg (4.36%), Folate: 17.34µg (4.33%), Calcium: 40.94mg (4.09%), Vitamin K: 3.68µg (3.5%), Potassium: 107.4mg (3.07%), Vitamin B1: 0.04mg (2.74%), Zinc: 0.38mg (2.51%), Vitamin B3: 0.39mg (1.95%), Vitamin B5: 0.15mg (1.47%), Vitamin B12: 0.08µg (1.3%), Vitamin B6: 0.02mg (1.09%)