

Red Velvet Whoopie Pies

12 Sandwiches



Ingredients

For Cookies

1 1/2 cup all-purpose flour

2 tablespoon cocoa powder

1/2 teaspoon baking soda

1/2 teaspoon salt

3 tablespoon unsalted butter

3 tablespoon vegetable oil

3/4 cup sugar

1 egg

1 teaspoon vanilla extract

1/2 cup buttermilk

red food coloring

For Cream Cheese Filling

3/4 cup butter

12 ounce cream cheese

1 cup powdered sugar

1 1/2 teaspoon vanilla extract

4 tablespoon sprinkles

Instructions

Preheat oven to 350 degrees. Line baking sheets with parchment paper.

Whisk together flour, cocoa, baking soda, and salt in a bowl until combined.

Using an electric mixer or by hand, beat together butter, oil and sugar in a large bowl until pale and fluffy; add egg(s), vanilla and and beat until well combined. Alternate adding flour mixture and buttermilk to the large bowl, beginning and ending with flour, scraping down sides of down as needed. Add the red food coloring and mix until thoroughly incorporated.

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Instructions

Use a cookie scoop (to ensure uniform size and shape) to scoop batter onto prepared baking sheets, about 2" apart. Bake for 10-12 minutes, remove and cool completely before frosting and assembly.

To make the cream cheese filling, either by hand or using an electric mixer, beat butter and cream cheese until smooth. Slowly add in confectioners sugar and finish with vanilla, beating well. Scrape down the sides of the bowl as needed until fully incorporated. Place cream cheese filling into piping bags. *TBK Tip: Use a ziploc bag in place of a piping bag at home!

To assemble, pipe 2 tablespoons of cheese cream filling on the flat part of one cookie. Place another cookie directly on top with flat side facing down, pressing down gently to form a cookie sandwich. Roll finished Whoopee Pie in sprinkles. Enjoy!

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