



# DINNERLY



## Whoopie Pies with Cream Cheese Filling

 30-40min  2 Servings

WHOOOP, there it is! Whoopie pies are sure to be your new go-to treat! They're super tasty and give us a reason to sing our favorite Tag Team song. (2-person plan makes 4 whoopie pies; 4-person plan makes 8 whoopie pies)



### WHAT WE SEND

- 6 oz yellow cake mix <sup>1,3,6,7</sup>
- $\frac{3}{4}$  oz unsweetened cocoa powder
- 2 pkts sour cream <sup>7</sup>
- 3 pkts cream cheese <sup>7</sup>
- confectioners sugar (use 1 cup, divided)

### WHAT YOU NEED

- neutral oil
- large egg <sup>3</sup>
- 4 Tbsp butter <sup>7</sup>

### TOOLS

- 2 rimmed baking sheets

### ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 677kcal, Fat 42g, Carbs 75g, Protein 6g



#### 1. Mix dry ingredients

Preheat oven to 350°F with racks in the upper and lower thirds. Line 2 rimmed baking sheets with parchment paper, or lightly grease with oil. In a large bowl, whisk together **cake mix** and **cocoa powder**.



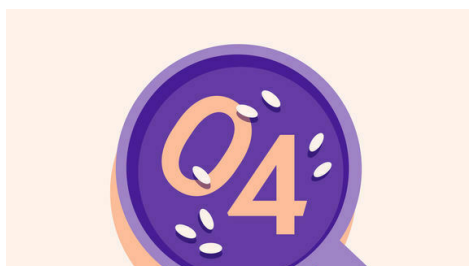
#### 2. Mix batter

To the bowl with the cake mix, whisk to combine **sour cream**, **1 large egg**,  **$\frac{1}{3}$  cup water**, and  **$\frac{1}{3}$  cup oil**.



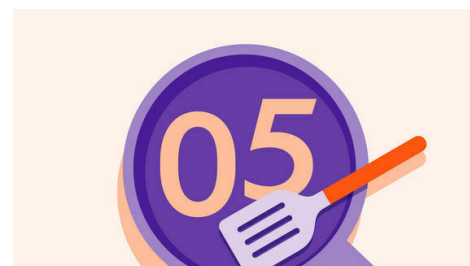
#### 3. Bake cakes

Using a  $\frac{1}{4}$  cup dry measuring cup, scoop out 4 rounds of batter onto each baking sheet (you should have 8 total), leaving 2 inches between the cakes. Spread batter into 3-inch diameter circles, if necessary. Bake **cakes**, rotating pans halfway through, until set and firm to the touch, 6–10 minutes. Allow to cool on pans for 1 minute, then transfer to a wire rack to cool completely.



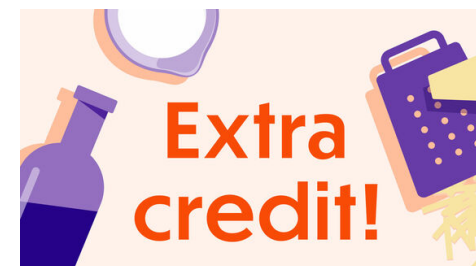
#### 4. Make filling

While the cakes are cooling, make the filling. Using a wooden spoon, beat together **4 tablespoons butter**, **all of the cream cheese**, and **a pinch of salt** until combined. Stir in  **$\frac{1}{2}$  cup powdered sugar**, mixing until incorporated, then stir in an **additional  $\frac{1}{2}$  cup**, mixing again.



#### 5. Fill whoopie pies & serve

Flip **half of the cakes** over and spread the flat side with the **filling**. Top with **remaining cakes** and serve.



#### 6. Store leftovers

In the unlikely event there are leftovers, wrap each whoopie pie individually with plastic wrap and refrigerate to keep fresh.