



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. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 whoopie pie)

WHAT WE SEND

- ¾ oz unsweetened cocoa powder
- 2 (1 oz) sour cream ²
- 3 (1 oz) cream cheese ²
- 2 (2½ oz) confectioners' sugar
- 6 oz yellow cake mix ^{1,2,3,4}

WHAT YOU NEED

- neutral oil
- large egg ¹
- 4 Tbsp butter ²

TOOLS

- 2 rimmed baking sheets

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 680kcal, Fat 42g, Carbs 74g, Protein 6g



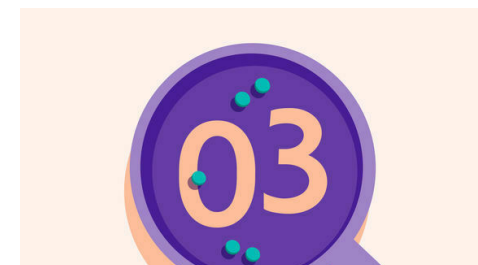
1. Mix dry ingredients

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**.



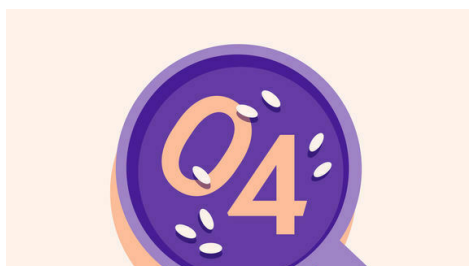
2. Mix batter

To the bowl with the cake mix, whisk to combine **sour cream**, **1 large egg**, **⅓ cup water**, and **⅓ cup oil**.



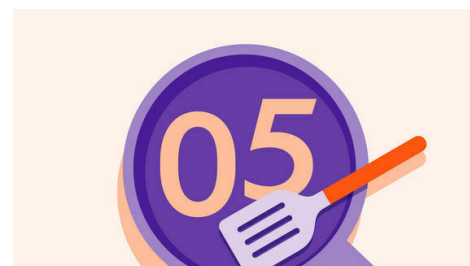
3. Bake cakes

Using a ¼ 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.



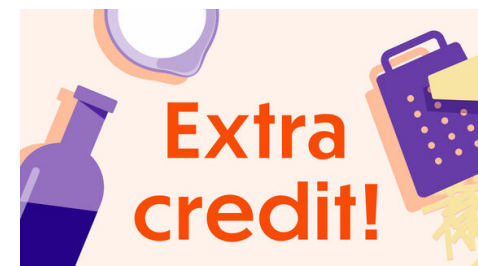
4. Make filling

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 **½ cup powdered sugar**, mixing until incorporated, then stir in an **additional ½ 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.