

DINNERLY



Vanilla Whoopie Pies with Marshmallow Frosting



30-40min



2 Servings

Is there a better way to say I love you than a heart-shaped cookie cake sandwich? Honestly, we can't think of anything else. We use marshmallow fluff to make a quick creamy frosting for the easy-to-bake cookies. Try your best to not eat them all yourself—sharing is caring! We've got you covered! (2-p plan makes 5 whoopie pies; 4-p plan makes 10)

WHAT WE SEND

- 1 oz mixed sprinkles ⁶
- 2½ oz confectioners' sugar
- 7 oz marshmallow fluff ³
- 6 oz yellow cake mix ^{1,3,6,7}

WHAT YOU NEED

- 1 large egg ³
- 6 Tbsp butter ⁷
- kosher salt

TOOLS

- rimmed baking sheet
- parchment paper
- handheld electric mixer

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

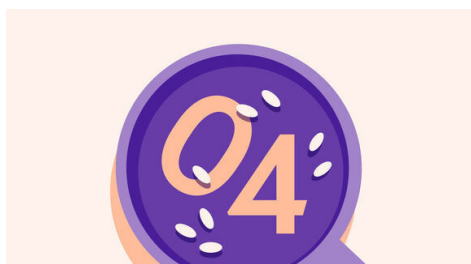
Calories 370kcal, Fat 20g, Carbs 44g, Protein 3g



1. Make batter

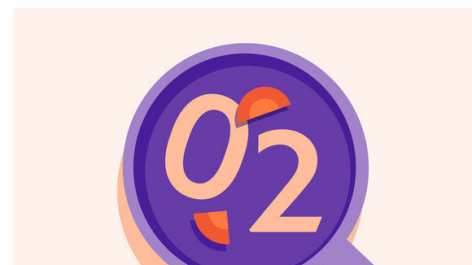
Preheat oven to 400°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

In a medium bowl, whisk to combine **cake mix**, **1 large egg**, and **2 tablespoons water**. Mix until completely smooth and slightly shiny, about 2 minutes. Transfer **batter** to a large resealable plastic bag and cut ½-inch from one corner.



4. Finish & serve

Pipe **frosting** onto flat sides of **half of the cookies**. Top with remaining cookies to form **whoopie pies** and serve. Enjoy!



2. Assemble & bake cookies

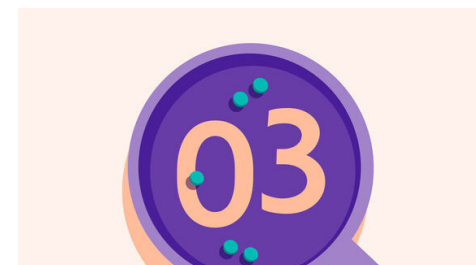
On prepared baking sheet, pipe **batter** into a 3-inch long V shape. Use a small spatula or knife to blend batter into a heart-shaped mound. Repeat process to make 10 cookies, spaced at least 2 inches apart. Cover tops with **sprinkles**.

Bake on center oven rack until edges just start to brown, 6–7 minutes. Let cool to the touch, then transfer to a cooling rack to cool completely.



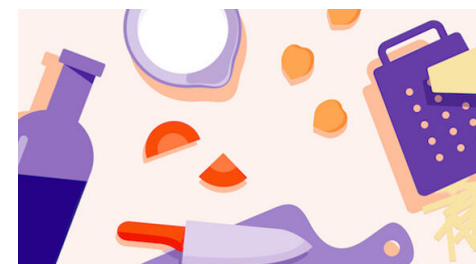
5. ...

What were you expecting, more steps?



3. Make frosting

Using an electric mixer, beat **6 tablespoons butter** until light and fluffy. Add **confectioners' sugar** and a **pinch of salt**; beat until combined. Fold in **half of the marshmallow fluff** until evenly combined. Transfer **frosting** to a resealable plastic bag; cut ¾-inch from one corner.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!