

Chocolate Peppermint Whoopie Pies



Servings:

12

Prep Time:

20 minutes

Cook Time:

10 minutes

Ingredients

- 1 package Devils Food Chocolate Cake Mix
- 2 Eggs, lightly beaten
- 1/3 cup Oil
- 6 oz Marshmallow Cream
- ½ cup Unsalted Butter, softened
- 1 tsp Vanilla Extract
- 8 oz Confectioner's Sugar
- 2-3 tbsp Water
- 8 Candy Canes, crushed

Method of Preparation

Step 1

Preheat oven to 350°F and line a cookie sheet with parchment paper or a baking mat.

Add cake mix, eggs, and oil to a bowl and mix with a hand mixer on low.

Step 2

Scoop into 24 - 1 inch balls and flatten on the baking sheet.

Bake for 8-10 minutes. Remove immediately from cookie sheet and cool on a wire rack.

Step 3

In a bowl, beat marshmallow, softened butter and vanilla with a hand mixer until creamy.

Gradually add sugar. If frosting is too thick, gradually add 1 tbsp of water at a time.

Step 4

Spread frosting inside 12 cookies.

Step 5

Top with the remaining cookies, lightly pressing down.

Step 6

Using a food processor, crush candy canes.

Spread pieces out on a plate or parchment paper. Roll edges of

each whoopie pie in the candy pieces.

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