

Red Velvet Whoopie Pies

Prep Time: 10-15 min. Cook Time: 12 minutes per tray

Ingredients:

1 box Red Velvet cake mix
2 T. Unsweetened Cocoa Powder
3 eggs
2 T. Unflavored oil
2 T. Unsalted butter – room temperature
1 ½ tsp. Vanilla extract (+ 1 tsp. for filling)
1 sm. tub Mascarpone Cheese
1 8 oz. package Cream Cheese
¼ c. powdered sugar
Heavy whipping cream
1 ¼ c. water
Small glass (or bowl) of water
Preheat Oven to 350 degrees

Directions:

Begin by dumping cake mix into a mixing bowl, and adding the Unsweetened Cocoa powder. Whisk together until well combined. Make a well in the center of the flour and add in the eggs, oil, vanilla extract, water, and butter. Begin whisking in the middle and work your way out; being sure to combine all of the cake mix well, without over-mixing. Add another Tablespoon or two of flour at this point, to thicken the batter just slightly (start with one, and see how the texture looks to you). You want a batter that you can spoon into a piping bag, and that will hold a round shape once piped onto a cookie sheet. Next, take a piping bag (no tip) and spoon about half full with cake batter. Pipe a 2-2 ½ in. circle and spiral inward (to fill in). Leave a two inch gap between circles, as Whoopie pies will puff and spread while baking. Dabble your fingertips in the glass/ bowl of water, and gently tap down the peaks left by the piping bag. Put in a preheated oven for 12 minutes, and check with a toothpick. If toothpick comes out clean, take them out and leave to rest on cookie sheet for several minutes before transferring to a cooling rack. Once pie tops are completely cooled, use a small spatula and fill centers with cream filling (recipe below).

Cream Filling:

In a mixing bowl, combine package of cream cheese and tub of Mascarpone. Next mix in ¼ c. of powdered sugar, 1 tsp. of Vanilla extract, and a drizzle of heavy cream until well combined. At this point you will continue to drizzle in heavy cream until you get the consistency that you want. Filling should be smooth and creamy, but substantial. Not too soft or “fluffy”. NOTE: You may want to add more powdered sugar than the recipe calls for if you like your filling a bit sweeter.

