

Sweetheart Whoopie Pies

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Recipe from: Michelle Day

Here's what you need:

1 box Red Velvet cake mix (I used Duncan Hines)

Plus the fixings to make the cake

1 recipe Cream Cheese Frosting

Sprinkles, jimmies, and/or mini M & M's (whatever you want to use to decorate)

Preheat oven to 350 degrees. Spray a Whoopie Pie pan with cooking spray and set aside. Line a mini muffin pan with paper liners and set aside.

In the bowl of a stand mixer or large bowl, mix the cake mix as directed on the box.

Fill each heart almost full with cake batter and bake for 13-15 minutes or until a toothpick inserted into the center comes out clean.

Remove the cooked little cakes from the pan and place on a paper towel to cool. Sorry, I thought I took pictures but I only took this one and the finished cakes :(

Repeat until all the little cakes are baked or you have as many as you like (don't forget it takes two for a Whoopie Pie) and use the rest for mini cupcakes.

Make the frosting and scoop into a large zip-lock bag. Cut one corner off for easy frosting or use a piping bag with the tip of your choice.

Place a large dollop of frosting on each little heart and press (lightly) together so that the filling is showing all the way around.

Roll in either sprinkles, jimmies, or mini M & M's to decorate.

You can even crumble up a mini cupcake to sprinkle on top (as shown on the mini cupcakes).

Serves - I got 12 Whoopie Pie's and at least 16 mini cupcakes (probably more)

Enjoy!