

Whoopie pies? Go for It!

You'll love our slim version of this old-school treat. Recipe developed by *Caroline Wright*

Mini Whoopie Pies

Prep: 15 minutes

Cook: 10 minutes

Makes: 16 servings

COOKIES:

- 1½ cups all-purpose flour, spooned and leveled
- ⅔ cup unsweetened cocoa powder (not Dutch-processed)
- 1½ teaspoons baking powder
- ½ teaspoon sea salt or table salt
- 1 cup unsweetened applesauce
- ⅓ cup vegetable oil
- 1 large egg
- ½ cup granulated sugar
- ¼ cup agave nectar
- 1 teaspoon instant espresso powder, dissolved in 1 teaspoon warm water
- 1 teaspoon pure vanilla extract

FILLING:

- ⅔ cup marshmallow crème
- ¼ cup (½ stick) unsalted butter, softened
- ½ cup powdered sugar
- ½ teaspoon pure vanilla extract

1. To make cookies: Preheat oven to 350°. In a medium bowl, combine flour and next 3 ingredients (though salt); stir well with whisk until there are no lumps. In a separate bowl, combine applesauce and next 6 ingredients (through vanilla); stir well with whisk. Fold dry ingredients into wet ingredients.

2. Using a tablespoon measure, spoon 32 cookies about 2 inches apart on 2 parchment paper-lined baking sheets. Bake, rotating pans halfway through, until the cookies are puffed and set (8–10 minutes). Let sit on hot pans 2 minutes; cool completely on wire rack.

3. To make filling: Combine marshmallow crème and butter in a medium bowl. Beat with a hand mixer at medium-high speed; gradually stir in powdered sugar, then vanilla. Beat at medium-high speed until light and fluffy, about 3 minutes. (Note: Makes ¾ cup filling.)

4. To assemble pies: Sandwich cooled cookies with ¾ tablespoon filling.

Serving size: 1 whoopie pie

Calories 197; Fat 8g (sat 2g, mono 2g, poly 3g); Cholesterol 21mg; Protein 2g; Carbohydrate 30g; Sugars 19g; Fiber 1g; Iron 1mg; Sodium 120mg; Calcium 12mg **H**

They're heart-healthy! We used unsweetened applesauce and vegetable oil, not vegetable shortening.

only
197
calories

Our two-bite treats save you more than 500 calories, compared with the regular bakery version.

Agave nectar keeps these cakes sweet, so you don't need as much sugar.