

Red Velvet Whoopie Pies



Ingredients

Cake:

2 cups flour
2 Tbsp cocoa powder
½ tsp baking powder
¼ tsp salt
1 stick room temp butter
1 cup brown sugar
1 egg, room temp
1 tsp vanilla
½ cup buttermilk
1 Tbsp red food coloring

Cream Cheese Frosting:

2 ½ cups powdered sugar
¼ cup room temp butter
¼ cup softened cream cheese
2 Tbsp milk

Utensils

Measuring cups and spoons
Baking sheet
Parchment paper
Mixing bowls
Whisk
Spatula
Piping bag or ziplock bag
Cookie cutters or stencils



Recipe Instructions

Step 1: Preheat & Prep

Preheat oven to 350°

Line baking sheet with parchment paper.

Combine all frosting ingredients into a mixing bowl and combine with a hand mixer. Scoop into piping bag.

Step 2: Dry Ingredients

Add flour, cocoa powder, baking powder, and salt to a mixing bowl and whisk to combine.

Set aside.

Step 3: Wet Ingredients

Cream butter and brown sugar together with a stand or hand mixer for 3 minutes.

Mix in egg and vanilla until combined.

Mix in buttermilk and red food coloring until combined.

Step 4: Combine & Bake

Slowly add dry ingredients into the wet ingredients. Beat to combine. Do not overmix.

Scoop batter into piping bag.

Pipe hearts onto parchment lined baking sheet & fill in.

Bake at 350° for 10 minutes.

Step 5: Assemble

After cake is baked, let cool for at least 10 minutes.

Flip hearts over so that the flat side is up. Pipe frosting onto one heart and complete the sandwich with a second cake heart on top.

Step 6: Finish & Enjoy!

Dip sides of frosting into sprinkles if you want and Enjoy!!

These can be stored in an airtight container for up to 5 days.



Scan this QR code with your phone to view an instructional video on how to make this recipe!

Kitchen Safety Tips:

Check inside your oven before turning it on to make sure it is empty.
Always use an oven mitt!