

## Red Velvet Whoopie Pies



### What You Need

1 pkg. (2-layer size) white cake mix  
3 egg whites  
3/4 cup water  
2 Tbsp. Oil  
1 pkg. (4 oz.) Semi-Sweet Chocolate, melted  
1 Tbsp red food coloring  
4 cups Marshmallows  
4oz. (1/2 of 8-oz. pkg.) Cream Cheese, softened  
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed  
1 Tbsp Powdered sugar

### Make It

**HEAT** oven to 350°F.

**BEAT** first 4 ingredients in large bowl with mixer 2 min. Stir in melted chocolate and food coloring.

Drop 2 Tbsp. batter, 2 inches apart, into 36 mounds on baking sheets sprayed with cooking spray.

**BAKE** 12 to 14 min. or until toothpick inserted in centers comes out almost clean. Cool on baking sheets 3 min. Remove to wire racks; cool completely.

**MICROWAVE** marshmallows in large microwaveable bowl on HIGH 2 min. or until melted, stirring after 1 min.; cool slightly. Add cream cheese; mix until blended. Gently stir in COOL WHIP.

**SPREAD** 2 Tbsp. marshmallow mixture on bottom side of each of 18 cookies; top with remaining cookies. Sprinkle with sugar before serving.

### Kraft Kitchens Tips

Red Velvet Whoopie Pie "Cake"

Line bottoms of 2 (9-inch) round pans with waxed paper; lightly spray with cooking spray. Prepare cake batter as directed on package, stirring in melted chocolate and food coloring. Pour into prepared pans.

Bake 22 to 25 min. or until toothpick inserted in centers comes out clean. Cool 10 min.; remove to wire racks. Cool completely. Prepare marshmallow mixture as directed. Place 1 cake layer, flat-side up, on cake stand; top evenly with marshmallow mixture. Top with remaining cake layer, flat-side down.

Sprinkle with sugar before serving.

Use a #40 scoop to easily scoop cake batter onto baking sheets.