

Dessert

Raspberry Creme Whoopie Pie

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 18

Preparation Time: 1 hour

Bake Time: 10 minutes

TIP: Whoopie pies may be wrapped individually in plastic wrap and stored in the refrigerator for several days.

1 box (19.5 oz) Pillsbury Family Size Chocolate Fudge Brownie Mix

1/3 cup vegetable oil

2 large eggs

1 container (16 oz) Pillsbury Creamy Supreme vanilla flavored frosting

3/4 cup marshmallow creme

1/4 cup Smucker's seedless red raspberry jam

Preheat the oven to 350 degrees.

Line cookie sheets with parchment paper.

In a medium bowl, combine the brownie mix, oil and eggs. Beat 30 to 40 strokes. Drop by tablespoonfuls onto the prepared cookie sheet about two inches apart.

Bake 8 to 10 minutes or until the edges are set. Cool 2 minutes on the cookie sheet. Remove to a wire rack to cool completely.

In a medium bowl with an electric mixer on medium speed, beat the frosting and marshmallow creme until light and fluffy.

Place half of the pies flat side up. Spoon two tablespoons of filling in the center of each pie, then spoon 1/2 teaspoon of the jam over the filling.

Top with the remaining pies, rounded side up. Press gently to spread the filling.

Per Serving (excluding unknown items): 40 Calories; 4g Fat (92.7% calories from fat); 1g Protein; trace Carbohydrate; 0g Dietary Fiber; 24mg Cholesterol; 8mg Sodium. Exchanges: 0 Lean Meat; 1 Fat.