


**THICK
& EASY**

Red Velvet Whoopie Pies





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IDDSI LEVELS **4** **5** **6**



INGREDIENTS

	1 Serving	4 Servings	8 Servings	16 Servings
Powdered sugar	1/2 Tbsp	2 Tbsp	1/4 cups	1/2 cup
Cocoa powder	1 tsp	1 1/2 Tbsp	3 Tbsp	6 Tbsp
THICK & EASY® Texture Modified Bread & Dessert Mix Item: 118519	2 Tbsp	1/2 cup	1 cup 1/2-10.6 oz bag	2 cups 1-10.6 oz bag
Butter, melted	1/2 Tbsp	2 Tbsp	1/4 cup	1/2 cup
Water, hot	2 Tbsp	1/2 cup	1 cup	2 cups
Buttermilk	1 Tbsp	1/4 cup	1/2 cup	1 cup
Red food coloring	1/2-1 drop	2 drops	4 drops	8 drops

NUTRITION

Serving Size: 1 portion (two #40 scoops cake, 2 Tbsp frosting)

Calories: 130

Total Fat: 7g

Saturated Fat: 4g

Trans Fat: 0g

Cholesterol: 15mg

Sodium: 140mg

Total Carbs: 18g

Dietary Fiber: <1g

Total Sugars: 7g

Added Sugars: 3g

Protein: 3g

Vitamin D: 0% DV

Calcium: 0% DV

Iron: 0% DV

Potassium: 2% DV

DIRECTIONS

- Combine **THICK & EASY® Texture Modified Bread & Dessert Mix**, cocoa powder, and sugar in a mixing bowl.
- Add melted butter and stir until mixture resembles wet sand.
- Add hot water and buttermilk to bread mixture and stir briskly until mixture begins to thicken.
- Stir in red food coloring until mixture has a uniform color.
- Cover and allow to rest in the refrigerator or at room temperature for a minimum of 30 minutes.

TO ASSEMBLE WHOOPIE PIES

- Portion #40 scoops (about 2 Tbsp) of cake mixture and place on a cookie sheet, tray or plate lined with parchment paper or plastic wrap.
- Using a gloved hand, flattened each ball into a round cookie shape.
- Portion frosting onto one cookie round and top with another cookie round.
- Portion one whoopie pie per serving.

Note: Moisture from the bread mixture may make the frosting soften over time. It is recommended to serve and consume the whoopie pies as soon as possible after preparation.