

Brownie Whoopie Pies - S

Whoopie pies are an American favorite that are perfect for birthday parties, special occasions, or just a random sweet treat! This is such an easy recipe and such a fun one to make with kids of any age!

Makes: Multiple-servings; 12 Pies or 24 Brownie Cookies (without the filling)

INGREDIENTS – BROWNIE COOKIES:

- 1 packet <u>TH Brownie Mix</u> (2 & 1/2 cups)
- 2 eggs
- 1/2 cup warm water
- 1/2 cup butter (1 stick), melted
- 1 tsp vanilla

INGREDIENTS – FILLING:

- 6 Tbsp butter, softened but not melted
- 4-ounces cream cheese, softened
- 1/2 cup TH Gentle Sweet
- 1 tsp vanilla

INSTRUCTIONS:

- 1. Preheat oven to 350°F. Line a baking sheet with a silicone mat or parchment paper.
- 2. In a large bowl, whisk together the eggs, water, melted butter, and vanilla until well combined.
- 3. Using a medium scoop (approximately 2 Tablespoons) drop batter on baking sheet and bake for 12 minutes. Allow to cool before filling.
- 4. Beat the butter, cream cheese, and vanilla together until well blended. Add the Gentle Sweet and blend.
- 5. When the cookies are cooled, spread filling on half of them and top with the remaining half to create your Brownie Whoopie Pies!

This and other delicious THM recipes can be found at www.TrimHealthyMembership.com