

LYONS
THICK
& EASY®

Red Velvet Whoopie Pies





Red Velvet Whoopie Pies

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

1. Combine **THICK & EASY® Texture Modified Bread & Dessert Mix**, cocoa powder, and sugar in a mixing bowl.
2. Add melted butter and stir until mixture resembles wet sand.
3. Add hot water and buttermilk to bread mixture and stir briskly until mixture begins to thicken.
4. Stir in red food coloring until mixture has a uniform color.
5. 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.