





Big Whoop! Whoopie Pies



1/6th of recipe (1 whoopie pie): 181 calories, 4.5g total fat (3.5g sat. fat), 342mg sodium, 33g carbs, 0.5g fiber, 19g sugars, 3.5g protein

Click for WW Points® value*

Prep: 10 minutes **Cook:** 10 minutes

Cool: 25 minutes

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More: Dessert Recipes, Vegetarian Recipes, 5 Ingredients or Less, Four or More Servings

Ingredients

1 1/4 cups (about 1/2 box) chocolate fudge cake mix, or HG Alternative below 1/2 cup fat-free plain Greek yogurt 2 tbsp. mini semi-sweet chocolate chips 3/4 cup natural light whipped topping (like Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or Skinny Truwhip or <a href="So Delicious Dairy

Directions

Preheat oven to 400 degrees. Spray a 12-cavity whoopie pie pan with nonstick spray.

In a medium-large bowl, combine cake mix with yogurt. Add 1/4 cup water, and mix thoroughly. (Batter will be thick.) Evenly distribute batter into the pan, and smooth out the tops.

Sprinkle chocolate chips over the batter. Bake until a toothpick or knife inserted into one of the pieces comes out mostly clean, about 10 minutes.

Let cool completely, about 10 minutes in the pan, and 15 minutes on a cooling rack.

Evenly top 6 pieces with whipped topping. Top with remaining 6 pieces.

MAKES 6 SERVINGS

HG Alternative: If made with sugar-free devil's food cake mix (like <u>the kind by Pillsbury</u>) each serving will have 151 calories and 6g sugars (**SmartPoints**® values*: 6 on Green Plan, 5 on Blue Plan, 5 on Purple Plan).

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Publish Date: October 17, 2019 Author: Hungry Girl Copyright © 2023 Hungry Girl. All Rights Reserved.