

Candy Corn Whoopie Pies

Soft orange and yellow cake cookies with a fluffy white center make these look just like candy corn.



Ingredients

- ♥ 1 box (15.25 oz) white cake mix
- ♥ 2 large eggs
- ♥ 1/2 cup vegetable oil
- ♥ 1 tsp vanilla extract
- ♥ Yellow food coloring
- ♥ Orange food coloring
- ♥ Marshmallow fluff, for filling



Instructions

- 1 Preheat oven to 350°F and line baking sheets with parchment paper.
- 2 Mix the cake mix, eggs, oil, and vanilla until a thick, soft dough forms.
- 3 Divide the dough evenly between two bowls.
- 4 Tint one bowl yellow and the other orange.
- 5 Scoop about 1–2 tablespoons of dough per cookie onto the prepared baking sheets, leaving about 2 inches between each.
- 6 Bake for 8–10 minutes, just until the cookies are set. Don't overbake—you want them nice and soft.
- 7 Let the cookies cool on the pan for a few minutes, then transfer to a cooling rack. Cool completely.
- 8 Pipe or spoon marshmallow fluff onto the flat side of a yellow cookie.
- 9 Top with an orange cookie, flat side toward the filling.
- 10 Gently press together to create the orange + white + yellow candy corn look.

Tips



Tip: Pair cookies that are similar in size before filling them so your whoopie pies look nice and even. ♥♥♥

Spooky
Treats
Happier
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