# Caramel Whoopie Pies

## Description

Wanna know the BEST part about these whoopie pies?  They're insanely quick and easy peasy to make because the base is a boxed cake mix.

These super quick whoopie pies are a great go-to dessert for last minute guests or as an after school snack for your hungry kids.




## Summary

**Yield:** 12
**Prep Time:** 30 minutes
**Category:** Cookies & Bars
**Cuisine:** American
**Tags:** Football

## Ingredients

- 1 box cake mix - Betty Crocker White
- 1 stick unsalted butter room temp
- 2  eggs
- 2 tbsp flour
- 2 tbsp vanilla
- 1/3 cup caramel sauce
- 2 1/2 cup powdered sugar
- 1 tsp caramel flavoring
- 2 tbsp milk, as needed

## Instructions

Heat oven to 350 degrees F.

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Add all ingredients into a large bowl and use a wooden spoon or hand mixer to combine well.

Using a cookie scoop, drop evenly sized portions of dough onto cookie sheets that have been lined with parchment paper or a silicone baking mat.

Bake for 10-12 minutes, until edges are brown and cookies are set. Let cool on the cookie sheet for at least 10 minutes before transferring them to a wire rack to finish cooling.

FOR THE FILLING
Using a stand mixer or electric hand mixer on low speed, combine caramel sauce, 2 cups of powdered sugar, and the caramel flavoring.

Slowly add additional sugar and milk as needed until the filling is the consistency you like.

Using an offset spatula or piping bag, frost the bottoms of the cookies and then place them together, trying to match size as much as possible.