

Brownie Whoopie Pies (S)

Whoopie pies are an American favorite that is 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 12 Pies or 24 Brownie Cookies (without the filling)

INGREDIENTS:

- 1 packet [TH Brownie Mix](#) (2 & 1/2 cups)
- 2 eggs
- ½ cup warm water
- ½ cup butter (1 stick), melted
- 1 tsp [TH Natural Burst Vanilla Extract](#)

INGREDIENTS – FILLING:

- 6 Tbs butter, softened but not melted
- 4 ounces cream cheese, softened
- ½ cup [TH Gentle Sweet, Xylitol Free](#)
- 1 tsp [TH Natural Burst Vanilla Extract](#)



DIRECTIONS:

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. Add the brownie mix and stir 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!