



Sweet Potato Whoopies

2011 Sweet Rewards Recipe Contest – First Place, Desserts

Ingredients:

WHOOPIE CAKES:

- 1 box white cake mix
- 1 cup flour
- 1 cup canned sweet potato pureed

WHOOPIE FILLING:

- 1 cup butter, softened
- 1 jar (1 lb) marshmallow fluff
- 1 pkg. (1 lb.) confectioners sugar
- 1 tsp. vanilla extract
- 1 cup canned sweet potato pureed

Instructions:

WHOOPIE CAKES: Preheat oven 350 degrees. Prepare one box of cake mix as directed on box. Add flour and sweet potato to the mix - stir. Drop by tablespoon full onto greased/floured cookie sheet. Bake 5-7 minutes. Cool on wire rack

WHOOPIE FILLING: On medium-high , beat butter until fluffy, 2 minutes Add marshmallow fluff and sweet potato, beat 30 seconds. Gradually beat in confectioners sugar and vanilla until combined. On medium-high, beat 1 minute

ASSEMBLE PIES: Spread a generous rounded tablespoon filling on flat sides of half of cakes and top with remaining cakes.

Credits:

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