

YOUTH WEEK

Saturday, May 2 - Make it or Bake it Recipe

Easy Rainbow Whoopee Pies

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Try this deliciously artistic baking dishes at home and share them with your family!

How to Make Easy Rainbow Whoopee Pies

Ingredients:

- 1 Box white cake mix
- 1 Container whipped white frosting
- 1 Egg
- 1 Stick butter, softened
- Food colouring
- Rainbow sprinkles

Directions:

1. First, you need to preheat the oven to 350 degree F.
2. Then combine the cake mix, egg, and butter in a medium bowl.
3. Beat the ingredients together until batter is mixed well.
4. Using a spoon, gently stir in your sprinkles, adding as many as you like to give it a nice colourful mixture.
5. Roll into about 1-inch balls and place each on a non-greased cookie sheet.
6. Lightly press the dough down about halfway with the bottom of a cup, and bake for 8-10 minutes.
7. Remove from oven and cool completely.
8. Divide the frosting and mix in 3 or 4 colours of your choice. Place each colour of frosting into a plastic baggie, and snip the corner off to use for piping. Washed out milk bags work great for this!
9. Pipe a round amount of frosting on the bottom of one of the halves and gently press another half on top of it. Repeat this process until all the halves are frosted and topped with another half.
10. That is all you have to do to make them!

This will make about 10 whoopee pies.

