



## Peanut Butter Whoopie Pie with Cheesecake Filling and Butterfinger®

Dessert | Dessert | All year round

**Yields: 12 Whoopie Pie halves for 6 Whoopie Pies**

### INGREDIENTS

#### For Cake:

- 1 box peanut butter layer cake mix, 16 oz.
- 3 eggs, room temperature
- 3/4 cup vegetable oil

#### For Filling:

- 1 package 8 oz. cream cheese, cold
- 1 tsp vanilla extract
- 1/2 cup butter, soft
- 1/2 cup confectioners' sugar

#### For Sides:

- 3 cups Butterfinger® Pieces

#### Method:

Pre-heat oven to 325 degrees F. In a bowl, combine cake mix and eggs. Whisk

together until fully incorporated and set aside. Line a sheet pan with bakers' parchment and spray with food release spray. Lightly dust the parchment with flour to prevent the cakes from sticking and to keep the pies from spreading too much. With a large spoon, gently mound cake batter onto prepared pan so that they are higher in the center than the edges. Try to make even circles of batter that are all the same size. Bake for 35-40 minutes, as directed by the instructions on the cake box. To test if the cake, a toothpick inserted into the center should come out clean, and the edges golden brown. Remove from oven and cool on a rack. In a mixer, place cream cheese, vanilla and butter and whip on medium speed until light and fluffy. Switch to low speed and add the confectioners' sugar, mixing until smooth. Place the cheesecake mixture into the fridge to set up. When firm, sandwich the cakes with the cheesecake filling and roll in the Butterfinger<sup>®</sup>. Lightly dust with powdered sugar and serve.

---