



# Cinnamon Roll Whoopie Pies

## INGREDIENTS

### COOKIES

- ¼ cup Hy-Vee unsalted butter
- 1 ½ cups Hy-Vee light brown sugar, packed and divided
- 1 tbsp Hy-Vee ground cinnamon
- 2 ⅔ cups Hy-Vee all-purpose flour
- 1 tsp Hy-Vee baking powder
- 1 tsp Hy-Vee baking soda
- 1 tsp Hy-Vee salt
- ½ cup Hy-Vee vegetable shortening
- 1 Hy-Vee large egg
- 1 tsp Hy-Vee vanilla extract
- 1 cup Hy-Vee whole milk

### FILLING

- 1 (8-oz.) pkg. Hy-Vee cream cheese, softened
- ½ cup Hy-Vee unsalted butter, softened
- 2 ½ cups Hy-Vee powdered sugar
- 1 tsp Hy-Vee vanilla extract
- ½ tsp Hy-Vee ground cinnamon

## PREPARATION

- 1 Preheat oven to 350°. Line cookie sheets with parchment paper; set aside. For the cinnamon swirl, microwave butter in small microwave-safe bowl on HIGH 30 to 45 seconds or until melted. Stir in ½ cup brown sugar and cinnamon with fork until completely smooth; set aside.
- 2 For cookies, whisk together flour, baking powder, baking soda, and salt in medium bowl; set aside.
- 3 Beat shortening, remaining 1 cup brown sugar, egg, and 1 teaspoon vanilla in large mixing bowl with electric mixer on high 3 to 4 minutes or until light and fluffy. Alternatively add flour mixture and milk, beating on medium until well combined.
- 4 Drop dough in 20 mounds 3 inches apart onto prepared cookie sheets. Slightly press to flatten tops. Stir cinnamon mixture. Place mixture into a pastry bag fitted with a small round-shape piping tip. Pipe a spiral shape on top of each dough mound, beginning at the center. Bake 10 to 13 minutes or until centers are set. Cool completely on cookie sheets on wire racks.
- 5 For filling, beat cream cheese and butter in large mixing bowl with electric mixer on high until smooth. Add powdered sugar, vanilla, and cinnamon; beat until creamy.
- 6 Remove cookies from parchment paper. Spoon frosting on flat sides of 10 cookies. Top with remaining cookies, flat sides down. Store covered in refrigerator up to 2 days.

## NUTRITION FACTS

Calories: 670  
Total Fat: 33g  
Saturated Fat: 16g  
Trans Fat: 1g  
Cholesterol: 80mg

Sodium: 500mg  
Carbohydrates: 88g  
Fiber: 1g  
Sugar: 60g  
Protein: 6g