



Chocolate Chip Whoopie Pies



Developed by Hungry Girl. Brought to you by [PB2 Foods](#).

1/8 of recipe (1 whoopie pie): 168 calories, 4.5g total fat (2g sat. fat), 69mg sodium, 26.5g carbs, 1.5g fiber, 21g sugars, 6.5g protein

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Prep: 10 minutes **Cook:** 20 minutes

Cool: 15 minutes

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Ingredients

1/4 cup unsweetened applesauce
3 tbsp. (about 1 large) egg whites or liquid egg substitute
1 1/2 cups [PB2 Pantry Chocolate Chip Cookie Mix](#)
1/2 cup light whipped topping (thawed from frozen)

Directions

Preheat oven to 350°F. Line 8 cups of a 12-cup muffin pan with foil baking cups, or spray it with nonstick spray.

In a large bowl, combine applesauce and egg whites/substitute. Whisk until uniform. Add cookie mix, and whisk until uniform.

Evenly distribute batter among the 8 cups, and smooth out the surfaces.

Bake until a toothpick inserted into the center of a cake comes out clean, 16–18 minutes.

Let cool, about 15 minutes.

Slice each cake in half horizontally. Evenly top 8 pieces with whipped topping, about 1 tbsp. each. Top with remaining 8 pieces. Refrigerate until ready to serve.

MAKES 8 SERVINGS

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