



Red Velvet Blueberry Whoopie Pies

Red velvet makes these hand pies perfect for patriotic holiday parties, but you can substitute nearly any cake mix you prefer.

- 1 (18¼-oz) box red velvet cake mix (like Duncan Hines)
- ¼ cup all-purpose flour
- ⅓ cup vegetable oil
- 3 eggs
- 1½ cups marshmallow creme (like Fluff)
- 1 cup fresh blueberries

- 1.** Preheat oven to 350°F. Line two large baking sheets with waxed paper.
- 2.** In a large bowl, combine cake mix, flour, ½ cup water, oil and eggs. With an electric mixer, beat on medium speed until smooth, 2 to 3 minutes.
- 3.** Scoop batter by rounded tablespoons onto prepared baking sheets, 2 inches apart, to make 24 cookies. Bake 8 to 10 minutes, until puffed. Let cool 2 minutes on pans. With a spatula, transfer to wire racks; let cool completely.
- 4.** Spread 1½ tsp marshmallow creme onto the flat side of each cookie. Place blueberries over 12 of the cookies. Top with remaining cookies to make sandwiches. Serve immediately or store chilled, layered between sheets of waxed paper in an airtight container. **Makes 12**