





## **Big Whoop! Whoopie Pies**



1/6th of recipe (1 whoopie pie): 181 calories, 4.5g total fat (3.5g sat. fat), 342mg sodium, 33g carbs, 0.5g fiber, 19g sugars, 3.5g protein

Click for WW Points® value\*

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

Cool: 25 minutes

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## **Ingredients**

1 1/4 cups (about 1/2 box) chocolate fudge cake mix, or HG Alternative below 1/2 cup fat-free plain Greek yogurt 2 tbsp. mini semi-sweet chocolate chips 3/4 cup natural light whipped topping (like <a href="Skinny Truwhip">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy Free Cocowhip Light">Skinny Truwhip</a> or <a href="So Delicious Dairy

## **Directions**

Preheat oven to 400 degrees. Spray a 12-cavity whoopie pie pan with nonstick spray.

In a medium-large bowl, combine cake mix with yogurt. Add 1/4 cup water, and mix thoroughly. (Batter will be thick.) Evenly distribute batter into the pan, and smooth out the tops.

Sprinkle chocolate chips over the batter. Bake until a toothpick or knife inserted into one of the pieces comes out mostly clean, about 10 minutes.

Let cool completely, about 10 minutes in the pan, and 15 minutes on a cooling rack.

Evenly top 6 pieces with whipped topping. Top with remaining 6 pieces.

## MAKES 6 SERVINGS

**HG Alternative:** If made with sugar-free devil's food cake mix (like <u>the kind by Pillsbury</u>) each serving will have 151 calories and 6g sugars (**SmartPoints**® values\*: 6 on Green Plan, 5 on Blue Plan, 5 on Purple Plan).

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