

Caramel Apple Whoopie Pies

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Cake Ingredients

- 2½ cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- 2 tsp. cinnamon
- ½ cup (1 stick) unsalted butter, softened
- 1½ cup granulated sugar
- 1 cup (8 oz.) applesauce
- 1 egg
- 1 tsp. vanilla extract



Filling Ingredients

- 1½ cups (3 sticks) unsalted butter, softened
- 2 Tbsp. apple cider, milk, or water
- ½ cup (8 oz.) caramel topping
- 1 tsp. vanilla extract
- 5 cups powdered sugar
- 1 cup unsalted or dry-roasted peanuts, chopped

Directions

1. Preheat your oven to 350°F. Line cookie sheets with aluminum foil or grease them.
2. Whisk together the flour, baking soda, baking powder, salt, and cinnamon.
3. Cream together the butter and sugar with a stand mixer or electric hand mixer until uniform. Beat in the apple sauce, egg, and vanilla until creamy. Stir in ½ of the dry ingredients at a time until the batter is smooth.
4. Using a cookie scoop, drop balls of cake batter onto the cookie sheets, being sure to leave about 2" of space between each. Bake the cakes for 6-12 minutes, just until the edges begin to brown. Cool for 5 minutes on the cookie sheets, then remove to cooling racks to cool completely.
5. When the cakes are completely cooled, prepare the filling. Beat the butter until creamy, approximately 3 minutes.
6. Add the apple cider and beat the mixture until smooth.
7. Add the caramel topping and beat well, about 2 minutes.
8. Add vanilla and beat for 3 minutes.
9. Add the powdered sugar ½ cup at a time and beat on low speed until all the sugar is incorporated and the desired consistency is reached.
10. Put the chopped peanuts in a small bowl.
11. Pair cakes of similar sizes and shapes and flip over 1 cake from each pair. Sprinkle some peanuts on the bottom cakes and pipe the filling on top. Top with the remaining cakes. Roll each whoopie pie in the remaining peanuts. Serve immediately or wrap individually in plastic wrap and refrigerate to firm the filling.