



Health Holiday Whoopie Pie



Prep Time: 10 minutes

Cook Time: 40 minutes

Yield: 1 serving

INGREDIENTS

Baked Oatmeal Cookie Ingredients:

- 2 cups old fashioned rolled oats
- 1 teaspoon baking powder
- 1 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 cup brown sugar
- 2 cups milk
- 1 large egg
- 1 tablespoon unsalted butter, melted
- 2 teaspoons vanilla extract
- 1/2 cup cranberries

Whipped Cream Ingredients:

- 1 cup heavy whipping cream
- 1/4 teaspoon cardamom
- 1 tablespoon maple syrup

DIRECTIONS

Baked Oatmeal Instructions:

- **PREHEAT** the oven to 375 degrees.
- **SPRAY** non-stick spray to 8x8 dish and **SET ASIDE**.
- **COMBINE** oats, baking powder, cinnamon, ginger, salt and brown sugar.
- **BEAT** together milk, egg, butter and vanilla extract in a separate bowl.
- **ADD** oats to dish and gently pour milk over oats.
- **SPRINKLE** cranberries on top and cook for 35-45 minutes.
- **REMOVE** from oven and **COOL**.

Whipped Cream Instructions.

- **POUR** heavy whipping cream, cardamom and maple syrup.
- **BEAT** whipping cream with hand mixer until soft peaks form, about 5 minutes

Whoopie Pie Instructions:

- **CUT OUT** 12 cookies using a medium sized glass.
- **SCOOP** a tablespoon of whipped cream and **PLACE** between 2 cookies.

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