

A New England phenomenon that's becoming popular everywhere, the famous "pies" are really more like soft cakes with a creamy filling. Use Betty Crocker™ cake mix and frosting for a simple-to-make, authentic-tasting version.

By: Arlene Cummings

Total Time: 1:15 hrs Prep: 30 Minutes Bake: 12 Minutes

Level: Easy

Makes: 18 Servings

Recipe from bettycroker.com

INGREDIENTS

Cookies

1 box Betty Crocker™ Super Moist™ Devil's Food cake mix 3/4 cup water 1/2 cup vegetable oil 3 eggs 1 box (4-serving size) chocolate instant pudding and pie filling mix

Filling

2 containers Betty Crocker™ Whipped Fluffy White Frosting

DIRECTIONS

- 1 Heat oven to 350°F.
- **2** Line cookie sheets with parchment paper, silicone baking liners, or lightly spray with cooking spray.
- **3** In large bowl, beat all cookie ingredients with electric mixer on low speed until moistened; beat 1 minute longer on high speed.
- **4** Pour batter into a 1 gallon resealable plastic bag. Seal baggie and cut small hole off of one of the bottom corners.
- **5** Pipe batter into 36 small circles onto cookie sheets about 1-inch apart to allow for spreading.
- **6** Bake 10 to 12 minutes until set being careful to not over bake. Cool 2 minutes; remove from cookie sheets and place on cooling rack. Cool completely before filling.
- **7** Once cookies are cooled spread frosting on flat side of one cookie. Top with the second cookie, flat side down to make a sandwich.