



Wistful Whoopie Pies

Servings: 12

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 15 minutes



These nostalgic "pies" come out tall and fluffy.

FOR CAKES:

2 cups all-purpose flour

1/2 cup unsweetened cocoa powder

1 tsp instant espresso powder

1 tsp baking soda

1/2 tsp salt

1 stick unsalted butter, softened

1 cup packed brown sugar

1 large egg

1 tsp vanilla

1 cup milk

FOR FILLING:

1 stick unsalted butter, softened

1/2 cup vegetable shortening

1 cup marshmallow fluff

1 Tbs vanilla

1 1/4 cups confectioner's sugar

There's an undeniable charm and nostalgia that accompanies the classic Whoopie Pie. Its timeless appearance and delightful flavor possess the power to whisk you away to bygone days, evoking a sense of sentimentality that transcends your childhood memories.

TIP: DO NOT use a special Whoopie Pie baking pan. The pies come out more like muffins and have to be trimmed to look like a Whoopie Pie.

MAKE COOKIES:

Preheat oven to 350°F.

Line 2 baking sheets with parchment paper

Whisk together flour, cocoa, espresso powder, baking soda, and salt in a bowl until combined; set aside

Beat together butter and brown sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 3 minutes in a standing mixer or 5 minutes with a hand-held.

Add egg and vanilla, beating until combined well. Reduce speed to low and alternately mix in flour mixture and milk in batches, beginning and ending with flour, scraping down side of bowl occasionally, and mixing until smooth.

Spoon 1/4-cup mounds of batter about 2 inches apart onto 2 prepared baking sheets.

Bake in upper and lower thirds of oven, switching position of sheets halfway through baking, until tops are puffed and cakes spring back when touched, 11 to 13 minutes.

Let cool for 5 minutes on baking sheets.

Transfer with a metal spatula to a rack to cool completely.

MAKE FILLING:

Beat together butter and shortening in a bowl with electric mixer at medium speed until smooth.

Add marshmallow, and vanilla.

Continue beating adding 1-1/4 cups of confectioners sugar until fluffy.

ASSEMBLE PIES:

Spread a rounded tablespoon filling on flat sides of half of cakes and top with remaining cakes.

Per Serving (excluding unknown items): 498 Calories; 26g Fat (45.0% calories from fat); 4g Protein; 66g Carbohydrate; 2g Dietary Fiber; 58mg Cholesterol; 241mg Sodium; 43g Total Sugars; trace Vitamin D; 53mg Calcium; 2mg Iron; 141mg Potassium; 80mg Phosphorus. Exchanges: .

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