

Whoopie Pies



Servings: 8

Notes: Sara's advice - make smaller cookies, about half as large as indicated, which would give a double yield. These are very rich.

1. Mix flour, cocoa, soda and salt in a bowl.
2. Stir together the buttermilk and vanilla.
3. Beat together sugar and butter in large bowl until mixture is very pale and fluffy.
4. Add egg. Reduce speed, then add buttermilk mixture with flour mixture, alternately, starting and ending with flour.
5. Spoon 1/4 cup batter on greased baking sheet, 2" apart. Bake in 350°F oven for 12 minutes. Remove from oven and cool completely.
6. FILLING: Mix all ingredients together in electric mixer. Spread 1 large tablespoon of filling onto flat side of cake. Top with a second cake, flat side down. Chill immediately.

CAKES:

- 2 cups all purpose flour
- 2/3 cup dutch-process cocoa powder
- 1 1/4 teaspoons baking soda
- 1 teaspoon salt
- 1 cup buttermilk
- 1 teaspoon vanilla
- 1/2 cup unsalted butter, softened
- 1 cup brown sugar, packed
- 1 large egg

FILLING:

- 1/2 cup softened butter
- 1 1/4 cups confectioner's sugar
- 2 cups marshmallow cream topping
- 1 teaspoon vanilla

Per Serving (excluding unknown items): 695 Calories; 26g Fat (32.7% calories from fat); 7g Protein; 113g Carbohydrate; 3g Dietary Fiber; 87mg Cholesterol; 674mg Sodium; 65g Total Sugars; 1mcg Vitamin D; 75mg Calcium; 3mg Iron; 300mg Potassium; 137mg Phosphorus. Exchanges: 0 Grain(Starch).

Carolyn T's Blog: tastingspoons.com