



Chocolate Whoopie Pies

*makes 3 muffin scoop size pies
Or 6 cookie scoop size pies*

Preheat oven to 350 degrees

Using electric beater, cream together;

2 Tablespoons Shortening

2 Tablespoons Butter

1/3 Cup Sugar

1 1/2 Tablespoons egg substitute

1/4 teaspoon vanilla

Beat well.

Add (but do not stir until all dry ingredients are in);

3/4 cup and 1T Flour, spooned and leveled

1/8 teaspoon salt

1/4 teaspoon baking soda

Sift in 1/4 Cup and 1 Tablespoon Cocoa Powder

Stir gently with spoon or spatula, just until ingredients are combined.

Batter is very thick at this point.

Add;

1/8 cup and 1 Tablespoon hot tap water

1/8 cup and 1 Tablespoon Half & Half

Stir well to combine.

Line a cookie sheet with parchment paper.

Make 6 or 12 mounds using a leveled muffin scoop, placing them 2" apart on parchment paper.

If needed, use dampened hands to shape and flatten mounds.

Bake 10-12 minutes for muffin scoop sized and 9-11 min for cookie scoop sized.

Allow to cool before filling.

Whoopie Pie Filling

Fills 3/6 pies

Fluff Filling

1 stick (1/2c) unsalted butter, room temperature

1c sifted confectioners' sugar

1c marshmallow Fluff

Flavors:

Traditional: 1 teaspoon pure vanilla extract

Peppermint: 1t peppermint extract

Alcohol FREE Irish Cream: 1 T and 1 t coffee syrup flavor (like Torani)

Optional; non-pareils, mini chocolate chips, sprinkles, powdered sugar

Put butter and sugar in bowl and cream together with an electric mixer until pale and fluffy, about 3 minutes. Add Fluff and vanilla and continue beating until well combined.

Spread filling on flat side of one whoopie pie and top with another whoopie pie to make a sandwich.

Roll exposed filling edges in colored nonpareils, sprinkles or mini choc chips and dust with powdered sugar.



THE CULINARY PLAYGROUND

16 Manning Street, Derry, NH 03038