

WHOOPIE PIES

Description

There are many recipes out there, but this is one I have used since my children were small. I used to make a double batch and wrap each one in waxed paper to take camping. I brought them to a club meeting one time and a man almost swooned (fainted) when he saw them and tasted them. He said he'd been trying to find a recipe for them ever for many years. I gave him the recipe, but every time I'd see him he's ask if I had brought any whoopie pies.

Ingredients

- 2 cups flour (all purpose)
- 1 tsp baking soda
- 1/4 tsp salt
- 1/3 cup cocoa, unsweetened
- 1 cup sugar
- 1 egg
- 1/3 cup vegetable oil (canola oil)
- 1 tsp vanilla
- 3/4 cup milk

Instructions

Recipe makes about 24 individual cookies which will yield 12 finished cookies with filling.

WHOOPIE PIES: Combine all dry ingredients, then add the rest, beating well.

WHOOPIE PIES

Drop by teaspoon on greased cookie sheet. I try to keep them round. Allow for spreading.

Bake 12 minutes at 350 degrees. Cool and fill.

FILLING: Beat together with an electric mixer: 3/4 cup shortening (crisco), 3/4 cup Confectioner's (XXXX) sugar, 1 cup marshmallow fluff and 3 drops of vanilla until well combined.

Divide frosting among the cookies. Spread evenly on one flat side of cookie and top with flat side of another.

Notes

Store in air tight container with waxed paper between layers. Or wrap individually with waxed paper or place in individual waxed paper sandwich bags. These cookies tend to be a little sticky and the waxed paper doesn't seem to stick. Don't use foil or plastic wrap.