

# 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.

## Summary

**Yield:** 12

**Prep Time:** 30 minutes

**Category:** Cookies & Bars

**Cuisine:** American

## 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.

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.