

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Roxanne Seagriff

Recipe Name: Chocolate Whoopie Pies

Recipe Ingredients:

Cakes:

- Cooking Spray
- 2 & 1/3 Cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 3/4 tsp kosher salt
- 1/2 softened butter
- 1 cup brown sugar
- 1 tsp pure vanilla extract
- 1 extra-large egg
- 1/2 cup unsweetened natural cocoa powder
- 1 Cup whole milk
- 2 cup semisweet chocolate chips

Filling:

- 1 cup softened shortening
- 1 cup powdered sugar
- 1 & 1/3 cup marshmallow cream (Fluff)
- 1/4 tsp kosher salt
- 1 tsp warm water (to dissolve salt in)
- 1 & 1/2 tsp pure vanilla extract

Recipe Instructions:

1. Preheat oven 350 and line 2 baking sheets with parchment paper, lightly sprayed with cooking spray
2. For cakes: in a medium bowl whisk together flour, baking powder, baking soda, and salt

3. With a hand/stand mixer beat butter, brown sugar, and vanilla until creamy. Add egg, beat until smooth. Beat in cocoa powder. Alternate adding flour mixture and milk until batter is smooth.
4. Stir in chocolate chips
5. Using a 2-ounce scoop, portion batter onto baking sheets (2-3 in between cakes) Grease hand and pat top of cake to make round.
6. Bake for 16-18 minutes and let cool completely
7. For the filling: with hand/stand mixer beat shortening, powdered sugar, and marshmallow cream until combined. Add salt, water, and vanilla then beat until smooth.
8. Place filling between the flat side of 2 cakes and press together
9. Eat and enjoy!!