



Noreen's Kitchen

Traditional Whoopie Pies

Ingredients

Cakes

4 cups all purpose flour
1 cup cocoa powder
1 tablespoon baking soda
1 teaspoon baking powder
2 tablespoons tapioca/corn starch
1 teaspoon salt
2 eggs
2 cups granulated sugar
1 cup vegetable oil
1 cup buttermilk
1 teaspoon vanilla extract

Filling

1/2 cup (1 stick) butter, softened
1 brick (8 ounces) cream cheese, softened
2 cups marshmallow cream
1 tablespoon vanilla extract
2 pound bag confectioners sugar

Step by Step Instructions

To make cakes:

Pre-heat oven to 350 degrees

Whisk together flour, cocoa, salt, baking powder, baking soda and tapioca or corn starch in a large bowl and set aside.

Mix together sugar and oil until well blended.

Add buttermilk and eggs and whisk until smooth.

Add extract and mix to combine.

Add half of the flour mixture to the wet mixture stirring well to combine and then adding the remaining flour mixture and stirring until the entire batter is well blended.

Using a small scoop (2 ounces) drop batter onto a parchment lined baking sheet. You will be able to fit approximately 12 cakes on one sheet.

Bake for 10 to 12 minutes or until a toothpick inserted in the center of the cakes comes out clean or the cake springs back when you gently press into the top.

Remove cakes to a rack to cool completely before filling.

To Make Filling:

Beat butter and cream cheese in a large bowl until it is light and fluffy.

Add marshmallow cream and whip until well blended.

Add vanilla extract and blend to combine.

Add confectioners sugar in two additions using a bit more or less as needed to make a somewhat stiff filling.

Place filling into a pastry bag for easy application.

Top half of the cakes with the filling. Top with the remaining cakes and gently press to allow the filling to come out the sides a bit.

Refrigerate for 30 minutes before eating.

You may individually wrap these Whoopie pies and freeze them. When you want to enjoy them, remove from the freezer and allow to thaw on the countertop for 30 minutes.

Enjoy!