



Whoopie Pies

Adapted from *Eva Roberts of Just American Desserts*



Ingredients



- | | | |
|----------------------------|----------------------|----------------------------|
| • 1 cup butter, softened | • 3/4 cup cocoa | Filling: |
| • 1 1/2 cups sugar | • 2 tsp. baking soda | • 2 cups marshmallow cream |
| • 2 eggs | • 1/2 tsp. salt | • 2 cups powdered sugar |
| • 2 tsp. Vanilla extract | • 1 cup water | • 1/2 cup butter, softened |
| • 4 cups all purpose flour | • 1 cup buttermilk | • 2 tsp. vanilla extract |



Directions



Yield:

Serving size:

Total cost:

Serving cost:

- | | |
|---|--|
| 1. In mixing bowl, cream butter and sugar until light and fluffy. | baking sheet. |
| 2. Add the eggs and vanilla: mix well. | 6. Batter can be piped or scooped with an ice cream scoop. |
| 3. Combine flour, cocoa, baking soda and salt. | 7. Bake at 350° for 5-7 minutes. |
| 4. Add dry ingredients alternately with buttermilk and water. | 8. In a small mixing bowl, beat filling ingredients until fluffy. Spread in the center of one cookie and top with another. |
| 5. Drop by teaspoons 2 inches apart on lightly greased | |

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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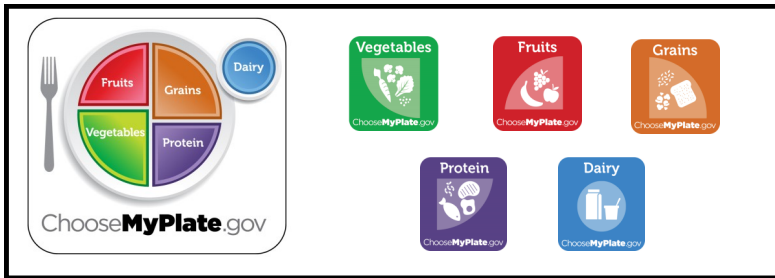
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