



## WHOOPIE PIES

MAKES 8 INDIVIDUAL DESSERTS

*The generally accepted legend of whoopie pies is that they evolved from little individual cakes mothers would make their children from leftover chocolate cake batter and frosting—the "whoopie" is said to be the kids' happy shout.*

### FOR CAKES

- 2 cups all-purpose flour
- 1/2 cup Dutch-process cocoa powder
- 1 1/4 teaspoon baking soda
- 1 teaspoon salt
- 1 cup well-shaken buttermilk
- 1 teaspoon vanilla
- 1 stick (1/2 cup) unsalted butter, softened
- 1 cup packed brown sugar
- 1 large egg

### DAY 1: WEDNESDAY MAKE CAKES:

1. Whisk together the following ingredients in a bowl until well combined:  
(\_\_\_\_\_ whisks)
  - A. 2 cups all-purpose flour \_\_\_\_\_(measures)
  - B. 1/2 cup cocoa powder \_\_\_\_\_(measures)
  - C. 1 1/4 teaspoon baking soda \_\_\_\_\_(measures)
  - D. 1 teaspoon salt \_\_\_\_\_(measures)
2. Stir together 1 cup well-shaken buttermilk and 1 teaspoon vanilla in a SEPERATE small bowl.  
\_\_\_\_\_
3. In a KITCHEN AID BOWL, using the whisk attachment and kitchen aid standing mixer, beat together 1 stick of softened unsalted butter and 1 cup brown sugar for about 3 minutes.  
\_\_\_\_\_.
4. Add the egg, beating until combined well. Reduce speed to low and alternately mix in flour mixture and buttermilk in batches, beginning and ending with flour, scraping down side of bowl occasionally, and mixing until smooth. \_\_\_\_\_
5. Store the cake mix in a air tight container, label and put in the refrigerator. \_\_\_\_\_

**DAY 2: THURSDAY: cook mini cakes: Preheat oven to 350°F.**

Spoon 1-2 tablespoon mounds of batter about 2 inches apart onto 2 buttered large baking sheets. \_\_\_\_\_ and \_\_\_\_\_. Make small so each class member can have a small whoopee pie.

Bake in upper and lower thirds of oven, switching position of sheets halfway through baking, until tops are puffed and cakes spring back when touched, 11 to 13 minutes. \_\_\_\_\_

\_\_\_\_\_ Transfer with a metal spatula to a rack to cool completely. After completely cooled, store in an air tight container (layered between sheets of wax paper)

**DAY 2: THURSDAY: ALSO MAKE THE FILLING**

**FOR FILLING:**

Beat together the following in the kitchen-aid bowl with the kitchen aid mixer at medium speed until smooth, about 3 minutes. ( \_\_\_\_\_ does the beating once the others measure the ingredients).

- 1 stick (1/2 cup) unsalted butter, softened \_\_\_\_\_ measures
- 1 1/4 cups confectioner's sugar \_\_\_\_\_ measures
- 1 cup Marshmallow Fluff \_\_\_\_\_ measures
- 1 teaspoon vanilla \_\_\_\_\_ measures

Store in an airtight container and label ( \_\_\_\_\_ )

**DAY 3: FRIDAY: ASSEMBLE PIES:**

Spread a rounded tablespoon filling on flat sides of half of the cakes and place one on top of each with remaining cakes. \_\_\_\_\_ and \_\_\_\_\_

Place on a serving platter. Make a sign that says Whoopie Pies and place it with the platter and tongs. \_\_\_\_\_

**COOK'S NOTES:**

- Cakes can be made 3 days ahead and kept, layered between sheets of wax paper, in an airtight container at room temperature.
- Filling can be made 4 hours ahead and kept, covered, at room temperature.