

Chocolate Whoopie Pies

2 ¼ cup flour	1 cup sugar
1 teaspoon baking soda	¼ cup margarine
¼ teaspoon baking powder	1 egg
¼ teaspoon salt	½ cup sour milk
½ cup cocoa powder	½ cup boiling water
1 teaspoon vanilla	

1. Preheat oven to 325 degrees.
2. Mix the flour, baking soda, baking powder, salt and cocoa powder in a bowl and set aside.
3. Beat the sugar, margarine, eggs, milk and water.
4. Combine both mixtures. Blend well.
5. Drop by tablespoonfuls onto an ungreased cookie sheet.
6. Bake for 5 to 8 minutes.
7. Immediately remove the cookies from the cookie sheet and cool.
8. Match and pair the cookies. Prepare the filling.

Peanut Butter Filling

1 cup margarine
1 cup peanut butter
3 cup powdered sugar
1 teaspoon vanilla
½ teaspoon salt
2 tablespoons milk

1. Mix all the ingredients together thoroughly and fill the cooled cookies.

Pumpkin Whoopie Pie

2nd Place

#34

3 c. flour
1 Teasp. baking powder
1 Teasp. baking Soda
1 Teasp. salt
1 Teasp. Cinnamon
1 Teasp. ginger
1 Teasp. Cloves
2 Egg yolks
1 Cup. Veg. oil
1 1/4 c. light Brown Sugar
1 Teasp. vanilla
1 15oz Can pumpkin

1 8oz Cream Cheese
2 c. powdered Sugar
1 Teasp. Vanilla
1/4 c. softened Butter

Preheat oven to 350°. Line 2 cookie sheets with parchment paper.

In medium bowl, combine flour, baking powder, baking soda, salt, cinnamon, ginger & cloves. Use a whisk to combine. In a large mixing bowl mix together the brown sugar & oil, mix in the egg yolks and vanilla till smooth. Add pumpkin and blend. Add dry ingredients until combined. Bake for 11 mins. Scoop batter onto cookie sheets.

Mix cream cheese, powdered sugar, vanilla & butter until creamy. Pipe a dollop of frosting onto the bottom and place on top.

Makes 12

3rd Place

Lemon Blueberry Whoopie Pies

Whoopie Pies

2 ½ cups flour
¾ teaspoons salt
1 teaspoon baking powder
½ teaspoon baking soda
½ cup butter, softened
½ cup butter flavored Crisco
1 cup granulated sugar
2 large eggs
2 teaspoons vanilla extract
½ cup buttermilk
1 tablespoons lemon zest
1 ¼ cups blueberries

Heat oven to 350 degrees and line cookie sheets with parchment paper. Sift flour, salt, baking powder and baking soda together and set aside. Beat butter, Crisco and sugar on high for 3-5 minutes or until light and fluffy. Add eggs one at a time, scraping the bowl after each addition. Mix buttermilk, lemon zest and vanilla extract together and alternately add liquid ingredients and dry ingredients until well blended. Place blueberries in a large plastic bag with 1 tablespoon flour and shake until berries are lightly coated with flour. Gently stir berries into batter until blended.

Using a 3.25 ounce cookie scoop, place batter 3 inches apart on prepared baking pans. Add additional blueberries to tops of dough mounds as desired. Bake for 18-21 minutes or until lightly golden brown and spring back when lightly touched. Cool on baking sheets for 5 minutes before transferring to a cooling rack.

When whoopie pies are cool, Place a scoop of filling on the flat side of one whoopie and then top it with the flat side of another whoopie, making a sandwich. Wrap each whoopie pie in plastic wrap.

Filling

8 ounces cream cheese, softened
6 tablespoons butter, softened
Pinch salt
1 tablespoon lemon zest
1-2 tablespoons lemon juice
1 teaspoon vanilla extract
1 pound confectioners sugar

Beat cream cheese, and butter until well blended. Add salt and lemon zest and mix until well blended. Add confectioners sugar, lemon juice and vanilla extract. Mix on high speed for 5 minutes or until light and fluffy.

This recipe contains cream cheese and should be refrigerated until ready to serve.

This recipe makes 6 large whoopie pies

Pumpkin Whoopie Pie

Cookie-cakes

2 cups flour
1 tsp baking powder
½ tsp baking soda
½ tsp salt
1 TBSP cinnamon
½ tsp ginger
¼ tsp ground nutmeg
1 cup brown sugar
2/3 cup vegetable oil
1 cup pure pumpkin puree
2 eggs
1 tsp vanilla

Pecan Praline

6 TBSP butter
6 TBSP dark brown sugar
¼ cup heavy cream
Pinch salt
1 cup chopped toasted pecans

Filling

½ cup butter, softened
½ cup creamy cookie butter
1 ½ cups powdered sugar
2 TBSP heavy cream

Heat oven to 350. Line baking sheet with parchment paper or silicone baking mat. In a large bowl, combine first 7 ingredients; set aside. In another bowl, combine 1 cup brown sugar, oil, pumpkin puree, egg, and vanilla. Gradually add flour mixture and mix until combined. Drop a heaping tablespoon of dough on baking sheet. Bake 10-12 minutes or until set. Transfer to cooling rack.

In small saucepan, combine 6 TBSP of butter and dark brown sugar. Cook over medium heat, stirring until smooth. Stir in ¼ cup heavy cream and pinch of salt. Bring to a boil, then simmer just until slightly thickened, about 3 minutes; cool. Stir in pecans and set aside.

In medium bowl, beat ½ cup butter until smooth. Add cookie butter and beat until blended. Add powdered sugar ½ cup at a time alternating with 2 TBSP heavy cream. Whip on high 2-3 minutes until light and fluffy.

To assemble, spread a heaping teaspoon of pecan praline on flat side of one cookie-cake. Pipe or spread filling on flat side of another cookie-cake. Place the half with filling on the half with praline to make the whoopie pie. Makes about 17 whoopie pies.

Chocolate Peanut Butter Candy Whoopie Pies

Whoopie Pies:

1 c. Crisco

2 c. sugar

4 eggs

2 tsp. baking soda

1 tsp. baking powder

1/2 tsp. salt

1 c. hot water

1/2 c. cocoa

1 c. buttermilk

4 1/2 c. flour

Preheat oven to 375°. In large mixing bowl combine Crisco, sugar & eggs. Add the baking soda, baking powder, & the salt. Add the hot water. Mix in the cocoa, buttermilk & flour. Drop or scoop onto ungreased cookie sheet. Bake 10-15 minutes. Cool on rack.

Filling: Combine until smooth:

1 stick soft butter

2-1 lb. boxes confectioners sugar cups

1 teaspoon vanilla

1/2 c. minichips

Milk to thin.

fill - you can add extra candy/chips to sides