

1st

H27

Chocolate Peanut Butter Whoopie Pie

3 cups flour
1 teaspoon salt
1 ½ cups cocoa
1 teaspoon baking soda
½ teaspoon baking powder
1 cup butter
2 cups sugar
2 eggs
1 ½ cups buttermilk
1 teaspoon vanilla

Filling:

1 cup butter	2 cups 10x sugar
1 cup peanut butter	1 teaspoon vanilla

- **Preheat oven to 350 degrees**
- **Combine first 5 ingredients & set aside**
- **Beat together butter and sugar**
- **Add eggs one at a time, blending well after each addition**
- **Add buttermilk and vanilla and mix well**
- **Add dry ingredients, blending until just combined**
- **Grease cookie sheets**
- **Scoop 1 ounce of batter and drop onto pans**
- **Bake 12 minutes**
- **Allow to cool 5 minutes before removing from pans**

Filling:

- **Beat butter until smooth**
- **Blend in sugar until well incorporated**
- **Add vanilla and beat until light and fluffy**
- **Assemble whoopie pies by placing heaping spoonful of filling on one side and sandwiching other side onto it**

2nd

#21



Whoopie Pies I



allrecipes

Recipe By: Bernice Smith

"Chocolate cake circles sandwiched with a creamy vanilla frosting-like filling."

Ingredients

1/2 cup shortening	1 teaspoon baking soda
1 cup white sugar	1 cup milk
2 eggs	1 teaspoon vanilla extract
2 cups all-purpose flour	3/4 cup shortening
5 tablespoons unsweetened cocoa powder	2 cups confectioners' sugar
1 teaspoon baking powder	1 pinch salt
1/2 teaspoon salt	1 teaspoon vanilla extract

Directions

- 1 Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets.
- 2 To Make Cookies: In a large bowl cream 1/2 cup of shortening , 1 cup sugar and 2 egg yolks. (Set egg whites aside for filling.) NOTE: If you don't want to use raw egg white in the filling, leave it out. Substitute 1 whole egg for the 2 egg yolks in the cookie recipe so you don't end up with leftover whites!!
- 3 In a separate bowl sift together 2 cups flour, 5 T cocoa, 1 t baking powder, 1/2 t salt, 1 t baking soda. Add to other mixture alternately with milk, beating well. Add vanilla at the end.
- 4 Drop by large spoonful on greased pan. Bake for 10-15 minutes. Remove to wire rack and cool completely.
- 5 To Make Filling: Beat together 3/4 cup shortening, 2 cups confectioners' sugar, 2 egg whites and dash of salt till light. Add 1 tsp. vanilla.
- 6 To assemble: Spread the flat side of one cookie circle with a spoonful of filling. Top with another.

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3 RD

#9

Red Velvet Peppermint Whoopie Pies

Cookie

2 1/4 cups flour

1 tbsp cocoa powder

1/2 tsp salt

1 tsp baking soda

1 stick butter or margarine

1 1/4 cups brown sugar

1 egg

1 cup buttermilk

2 tsp vanilla

1 1/2 tsp red gel food color

Filling

1 cup butter or margarine

3 cups powdered sugar

4 tsp heavy cream

2 tsp peppermint extract

Whisk together dry ingredients. In large bowl beat butter and brown sugar till smooth and creamy. Add brown sugar. Beat until fluffy. Add 1 egg and beat till well blended. Beat in buttermilk food color and vanilla. Beat in the dry ingredients. Drop by tbsp onto greased cookie tray. Bake 12 minutes. For filling beat butter till smooth and creamy. Add powdered sugar, cream, and extract. Beat till smooth. Spread filling onto cookie top with another cookie.

HM

#6

Orange Whoopie Pies

¼ cup butter, softened
¼ cup butter Crisco
1 cup granulated sugar
3 large eggs
1 teaspoon vanilla
¾ teaspoon orange extract
1 tablespoon orange zest
2 cups flour
1 teaspoon salt
1 teaspoon baking soda
¾ teaspoon baking powder
½ cup orange juice

Heat oven to 375 degrees. Line cookie sheets with parchment paper. Combine flour, baking powder, baking soda and salt together in a bowl and set aside. In a mixing bowl, cream butter, Crisco, sugar and orange rind together for 2 minutes or until well mixed. Scrape bowl and add egg, vanilla, and orange extract until well mixed. Alternately add flour mixture and orange juice and mix until combined. Using a ¼ cup scoop, drop dough onto prepared cookie sheets 4 inches apart. Bake for 10-12 minutes or until done. Let cookies cool on cookie sheet for 5 minutes before transferring to a cooling rack. When cookies have cooled, place a large scoop of orange filling onto the flat side of a cookie and then place another cookie on top of the filling. Wrap cookies in plastic wrap until ready to serve.

Orange Filling

½ cup butter, softened
½ pound confectioners sugar
2 ½ tablespoons orange juice
¾ teaspoon vanilla extract
¼ teaspoon orange extract

Beat butter until light and fluffy. Gradually add half of the confectioners sugar, beating well. Beat in orange juice, vanilla and orange extract. Gradually beat in remaining confectioners sugar, then add additional juice if necessary to achieve desired consistency.

Recipe yields approximately 10 whoopie pies

5th

#4

2019 PA FARM SHOW

Chocolate Peanut Butter Whoopie Pie

3 cups flour
1 teaspoon salt
1 ½ cups cocoa
1 teaspoon baking soda
½ teaspoon baking powder
1 cup butter
2 cups sugar
2 eggs
2 cups buttermilk
1 teaspoon vanilla

Filling:

1 cup butter	2 cups 10x sugar
1 cup peanut butter	1 teaspoon vanilla

- **Preheat oven to 350 degrees**
- **Combine first 5 ingredients & set aside**
- **Beat together butter and sugar**
- **Add eggs one at a time, blending well after each addition**
- **Add buttermilk and vanilla and mix well**
- **Add dry ingredients, blending until just combined**
- **Grease cookie sheets**
- **Scoop 1 ounce of batter and drop onto pans**
- **Bake 12 minutes**
- **Allow to cool 5 minutes before removing from pans**
- **Beat butter until smooth**
- **Blend in sugar until well incorporated**
- **Add vanilla and beat until light and fluffy**
- **Assemble whoopie pies by placing heaping spoonful of filling on one side and sandwiching other side onto it**