

Red Velvet Whoopie Pies with Marshmallow Filling



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Recipe by: Laura Vitale

Makes a little over one dozen

Prep Time: 15 minutes

Cook Time: 15 minutes

Ingredients

For the cakes:

- 1 cup of All Purpose Flour
- 2 Tbsp of Cocoa Powder
- 1/2 tsp of Baking Powder
- 1/2 tsp of Baking Soda
- 1/4 tsp of Salt
- 1/4 cup of Unsalted Butter, softened at room temperature
- 1/2 cup of granulated sugar
- 1 Egg
- 1 tsp of Vanilla Extract
- 1/3 cup of Buttermilk
- Red Food Coloring
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For the Filling:

- 1/4 cup of Unsalted Butter, softened at room temperature
- 2 Tbsp of Cream Cheese, softened at room temperature
- 1 cup of Marshmallow Fluff
- 1/2 cup of Confectioners Sugar
- 1 tsp of Vanilla Extract

1) To make the cakes, preheat your oven to 350 degrees, line 2 baking sheets with some parchment paper and set aside.

2) In a bowl, mix together the flour, cocoa powder, baking powder, baking soda and salt and set aside.

3) In the bowl of a standing mixer fitted with a paddle attachment, cream together the butter and sugar for about 30 seconds, add the egg and vanilla and continue to mix for 2 additional minutes.

4) Add the buttermilk and dry ingredients and mix until the batter is smooth (wont be loose it will be quite thick but thats what youre after) add enough food coloring to achieve your desired color.

5) Using a small ice cream scoop (the equivalent to 1 tablespoon) dollop the batter on your prepared baking sheets (make sure you place the little mounds a couple inches apart from each other) then bake them for about 10 to 12 minutes or until fully cooked through.

6) Allow the cakes to cool completely on wire racks, and make your filling.

7) To make the filling, in the bowl of a standing mixer fitted with a paddle attachment once again, cream together the butter and cream cheese for 1 minute on medium speed, add the fluff, confectioners sugar and vanilla and continue to mix for 2 minutes. Place the filling in a bowl, cover with plastic wrap and pop it in the fridge for about 30 minutes.

8) When ready to serve, make little sandwiches with the cakes and filling and serve right away or store in the fridge to eat at your leisure.

