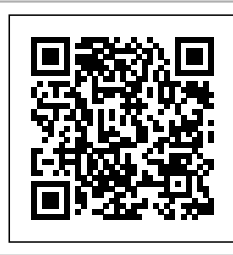


Whoopie Pies



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Recipe by: Laura Vitale

Makes a couple dozen, depending on size

Prep Time: 15 minutes

Cook Time: 15 minutes

Ingredients

- __ 2 cups of All Purpose Flour
- __ 1/2 cup of Cocoa Powder
- __ 1 cup of Granulated Sugar
- __ 1/2 cup of Unsalted Butter, softened at room temperature
- __ 1 tsp of Baking Powder
- __ 1 tsp of Baking Soda
- __ 1/2 tsp of Salt
- __ 1 tsp of Instant Espresso Powder
- __ 2 Eggs
- __ 3/4 cup of Buttermilk
- __ 1 tsp of Vanilla Extract
- __

For the Filling:

- __ 4 oz of Cream Cheese, softened at room temperature
- __ 2 Tbsp of Unsalted Butter, softened at room temperature
- __ 2 cups of Confectioner Sugar
- __ 1/4 tsp of Vanilla Extract

1) Preheat your oven to 350 degrees. Grease a couple of whoopie pie pans or line 2 baking sheets with some parchment paper, set aside.

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

3) In a standing mixer fitted with a paddle attachment, cream together the butter and sugar for about a minute, add the eggs and vanilla and mix for another minute or two or until the mixture is well combined.

4) Add the dry ingredients along with the buttermilk and mix just until combined.

5) Divide your batter evenly among your whoopie pie pan or just take an ice cream scoop and scoop your batter on a parchment paper lined baking sheet making sure to place them a few inches apart.

6) Depending on the size of your pies, they will take anywhere between 6 to 11 minutes so keep an eye on them.

7) Allow them to cool completely.

8) To make the filling, add the cream cheese, vanilla and butter in the bowl of a standing mixer fitted with a paddle attachment and on medium speed, cream together for 1 minutes. Add the sugar, reduce the speed to low and mix until the sugar is incorporated.

9) Increase the speed back to medium and allow your frosting to mix for about 7 minutes or until it becomes a whipped consistency.

10) Fill your whoopie pies, dust them with a touch of powdered sugar and dig in!

