



Whoopie Pies

Ingredients:

Cake:

- 6 tablespoons butter, softened
- 1 cup white sugar
- 1 egg
- 2 cups all-purpose flour
- 5 tablespoons unsweetened cocoa powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla extract

Filling:

- 3/4 cup butter, softened
- 3/4 cup confectioners' sugar
- 1/4 teaspoon vanilla extract
- 1 cup marshmallow creme
- 1 tablespoon milk
- Food coloring, if desired

Directions:

1. Preheat oven to 375 degrees.
2. In a large bowl, cream the butter, sugar and the egg together.
3. In a separate bowl, mix the flour, cocoa, baking soda, and salt. Add to the butter mixture alternately with 1 cup milk and 1 teaspoon vanilla, mixing well after each addition.
4. Drop by a large spoonful onto cookie sheets. Bake for 10 minutes. Remove to wire rack to cool completely.
5. **To Make the Filling:** Cream the butter and 3/4 cup confectioners' sugar in a bowl until light and fluffy. Blend in the vanilla, marshmallow creme and the milk. (add food coloring, if desired) Spread on half of the cooled cookies and top with remaining cookies.

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