

Whoopie Pie Recipe

Cookies:

½ cup unsweetened cocoa
2 cups all-purpose flour
1 ½ teaspoons baking soda
½ teaspoon baking powder
½ teaspoon salt
½ cup vegetable shortening
1 cup sugar
1 egg
1 cup whole milk
2 teaspoons vanilla extract

Frosting:

8 ounces marshmallow fluff
1 cup confectioners' sugar
½ cup vegetable shortening
¼ teaspoon vanilla extract
up to 1 tablespoon milk

Directions:

1. Preheat the oven to 450 degrees.
2. Grease cookie sheets or line with parchment paper.
3. In a medium bowl, combine cocoa, flour, baking soda, baking powder and salt. Stir to mix and set aside.

4. Cream the shortening and sugar together. Add the egg, milk, and vanilla extract and mix well.
5. Slowly add dry mixture to the mixing bowl and mix well.
6. Using a medium ice cream scoop, place scoops of the batter onto the cookie sheets. (The batter will be a little sticky).
7. Bake at 450 for 6-7 minutes. Do not over bake.
8. Remove immediately to cool on a wire cooling rack.
9. When the cookies are cooling, you can make your frosting.
10. Combine the marshmallow fluff, confectioners' sugar, shortening and vanilla extract in the bowl of a stand mixer and mix until completely combined. Slowly add the milk until you get a good consistency.
11. Place frosting on the bottom side of one cookie. Find another cookie that is a close match in size and make into a cookie sandwich.
12. Store in an air-tight container.