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Recipes from **Whoopie Pies** by Sarah Billingsley and Amy Treadwell. Published by Chronicle Books, San Francisco, CA. Copyright 2010. Reprinted with permission of the publisher. All rights reserved.

The Classic

Makes about 48 two-inch cakes.

Classic Chocolate Whoopie

1-2/3 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1-1/2 teaspoons baking soda
1/2 teaspoon salt
4 tablespoons unsalted butter, at room temperature
4 tablespoons vegetable shortening
1 cup (packed) dark brown sugar
1 large egg
1 teaspoon vanilla extract
1-1/4 cup milk

Position a rack in the center of the oven and preheat the oven to 375°F. Line two baking sheets with parchment paper.

Sift together the flour, cocoa powder, baking soda, and salt onto a sheet of waxed paper. In the work bowl of a stand mixer fitted with the paddle attachment, beat together the butter, shortening, and brown sugar on low speed until just combined. Increase the speed to medium and beat until fluffy and smooth, about 3 minutes. Add the egg and vanilla and beat for another 2 minutes.

Add half of the flour mixture and half of the milk to the batter and beat on low until just incorporated. Scrape down the sides of the bowl. Add the remaining flour mixture and milk and beat until completely combined.

Using a spoon, drop about 1 tablespoon of batter onto one of the prepared baking sheets and repeat, spacing them at least 2 inches apart. Bake one sheet at a time for about 10 minutes each or until the pies spring back when pressed gently. Remove from the oven and let the cakes cool on the sheet for about 5 minutes before transferring them to a rack to cool completely.

Classic Buttercream

3 cups confectioners' sugar
1/2 cup (1 stick unsalted butter, at room temperature
3 to 4 tablespoons heavy (whipping) cream
1 teaspoon vanilla extract
Pinch of salt

In the work bowl of a stand mixer fitted with the paddle attachment, beat together the confectioners' sugar with the butter, starting on low and increasing to medium speed until the mixture is crumbly, about 1 minute. Add the heavy cream, vanilla, and salt and beat on high speed until smooth, about 3 minutes.