

Downeast Whoopie Pies

SKILL
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MAKES
3 Dozen

Ingredients

Whoopie Pies:

- 1/2 cup vegetable shortening
- 1 cup sugar
- 2 egg yolks, beaten until light colored
- 5 Tablespoons cocoa powder
- 2 cups sifted flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup whole milk
- 1 teaspoon vanilla
- Stonewall Kitchen Black Raspberry Jam or another favorite Stonewall Kitchen Jam

Filling:

- 1/2 cup shortening
- 1 1/2 cups confectioner's sugar (more may be needed)
- 1 cup marshmallow creme
- 1/4 teaspoon salt
- 1 teaspoon pure vanilla extract



Directions

1. For the whoopie pies, preheat oven to 375 degrees F.
2. Cream together shortening and sugar. Add egg yolks, stir to blend.
3. Sift together dry ingredients and add vanilla to milk.
4. Add dry ingredients to shortening/sugar mixture alternately with milk/vanilla mixture.
5. For small whoopie pies drop by heaping teaspoons onto ungreased cookie sheet. Bake at 375 degrees F for 8-10 minutes. For large whoopie pies drop by heaping tablespoons and bake for 10-12 minutes. Cool cookies.
6. For the filling, cream shortening and 1 1/2 cups confectioner's sugar.
7. Beat in marshmallow creme, salt and vanilla. If too thin, add more confectioner's sugar.
8. Sandwich together with Black Raspberry Jam and the filling and wrap with waxed paper for the true "downeast diner" look.

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