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## Whoopie Pie Cake Recipe



Whoopie Pie Cake:

- 1/2 cup solid vegetable shortening
- 1 cup firmly packed brown sugar
- 1 egg
- 1/4 cup cocoa
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup milk

Making a Whoopie Pie

Preheat oven to 350 degrees F. Lightly grease baking sheets.

In a large bowl, cream together shortening, sugar, and egg. In another bowl, combine cocoa, flour, baking powder, baking soda, and salt.

In a small bowl, stir the vanilla extract into the milk. Add the dry ingredients to the shortening mixture, alternating with the milk mixture; beating until smooth.

Drop batter by the 1/4 cup (to make 18 cakes) onto prepared baking sheets. With the back of a spoon spread batter into 4-inch circles, leaving approximately 2 inches between each cake. Bake 15 minutes or until they are firm to the touch.

Remove from oven and let cool completely on a wire rack.

Make Whoopie Pie Filling. When the cakes are completely cool, spread the flat side (bottom) of one chocolate cake with a generous amount of filling. Top with another cake, pressing down gently to distribute the filling evenly. Repeat with all cookies to make 9 pies. Wrap whoopie pies individually in plastic wrap, or place them in a single layer on a platter (do not stack them, as they tend to stick).

Makes 9 large whoopie pies.

Whoopie Pie Filling:

- 1 cup solid vegetable shortening
- 1 1/2 cups powdered sugar
- 2 cups Marshmallow Creme
- 1 1/2 teaspoons vanilla extract

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