



In the Kitchen

with Barb Agee December 2017

Whoop 'em Up for Whoopie Pies



“Whoopie” pies are more like a sandwich made with two cake like cookies with a cream center. Traditionally they are chocolate with a vanilla cream filling. These days there are many flavor variations in both the cookies and cream fillings.

Carrot Cake Whoopie Pies Filled with Orange Mascarpone Cream

2 cups all-purpose flour	½ cup granulated sugar
1 teaspoon baking soda	½ cup light brown sugar
½ teaspoon baking powder	1 egg
½ teaspoon ground cinnamon	1 teaspoon vanilla extract
½ teaspoon ground ginger	2 carrots (about 1½ cups), peeled and grated
¼ teaspoon salt	½ cup shredded coconut
6 tablespoons unsalted butter, at room temperature	1 tablespoon orange zest
3 tablespoons shortening	Orange Mascarpone Cream (<i>see the recipe below</i>)

Preheat oven to 350°F. Line 2 baking sheets with parchment paper. In a bowl, whisk together flour, baking soda, baking powder, cinnamon, ginger and salt; set aside. With a mixer, cream butter and sugars until light and fluffy. Add egg and vanilla, mix well. Add carrots, coconut and orange peel; mix well. Gradually add in dry ingredients, mixing until just incorporated. Chill 30 minutes. Dough will be sticky. Drop 30 scoops of batter, about 2-inches apart onto the baking sheets. Bake for 10 to 12 minutes or until cakes are left with a slight impression when touched with finger. Cool completely on a rack. Spread a scoop of Orange Mascarpone Cream (*see the recipe below*) on flat side of half of the cakes. Top each filled cake with a remaining unfilled cake.

Orange Mascarpone Cream

8 ounces cream cheese, at room temperature	1 tablespoon orange zest
¾ cup mascarpone cheese	2 to 3 tablespoons orange juice
1 cup of confectioners' sugar	

Place the cream cheese in a bowl. On low speed, beat cream cheese until smooth. Add mascarpone cheese; combine. Sift the confectioner's sugar into the cheese mixture; mix until smooth. Add orange zest and orange juice as needed to create a creamy mixture.

Chocolate Whoopie Pies with Raspberry Filling

2 cups all-purpose flour	½ cup butter, at room temperature
¾ cup unsweetened cocoa powder	6 tablespoons shortening, at room temperature
2 teaspoons baking powder	2 eggs
½ teaspoon baking soda	1 teaspoon vanilla extract
¼ teaspoon salt	½ cup whole milk or half & half cream
1 teaspoon instant coffee granules, <i>optional</i>	1 ounce semisweet chocolate, melted and slightly cooled
1 cup sugar	Raspberry Filling (<i>see recipe on back</i>)

Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Whisk together flour, cocoa, baking powder, baking soda, salt and coffee granules if using; reserve. On medium speed, beat sugar, butter and shortening until fluffy, 2 to 3 minutes. On low speed, beat in eggs, one at a time, then vanilla. Alternately beat in flour mixture and milk. Beat in chocolate until smooth. Drop 30 scoops of batter on prepared cookie sheets about 2-inches apart. Bake 9 to 10 minutes until toothpick comes out clean. Cool completely. Spread generous teaspoons of Raspberry Filling (*see recipe on back*) on half of the cakes. Top with remaining cakes.

Raspberry Filling

1 cup butter, at room temperature
One 7 ½ ounce jar Marshmallow Fluff
1 tablespoon raspberry jam
1 teaspoon vanilla extract
1 teaspoon raspberry extract
2 cups confectioners' sugar

On medium speed, beat butter and Fluff until fluffy, about 2 minutes. On low, speed beat in the raspberry jam, vanilla extract and raspberry extract, then the confectioner's sugar until combined. On medium speed, beat until light and fluffy, about 2 to 3 minutes.

Walnut Whip Whoopie Pies filled with Chocolate Filling

2 cups + 2 tablespoons all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
9 tablespoons unsalted butter, at room temperature
1 cup granulated sugar
1 egg
¾ cup buttermilk
1 ½ teaspoons vanilla extract
1 cup walnuts, toasted and finely chopped
1 cup almonds toasted and finely chopped
Chocolate Filling (*see recipe below*)

Preheat oven to 350°F. Line 2 baking sheets with parchment paper. In a bowl, whisk together the flour, baking soda and salt; set aside. With a mixer, cream butter and sugar until light and fluffy. Add egg, mix well. Measure buttermilk and vanilla into a liquid measuring cup; add half of buttermilk to batter. Slowly add dry ingredients, mixing until just incorporated. Slowly add remaining buttermilk, until well combined. Fold in nuts. Chill 30 minutes. Drop 30 scoops of batter on prepared baking sheets. Bake for 10 to 14 minutes. Cool on racks. Spread generous spoons of Chocolate Filling (*see recipe below*) on half of the cakes. Top with remaining cakes.

Chocolate Filling

6 ounces semisweet chocolate, chopped
½ cup whipping cream
1 cup butter, cut into small pieces
2½ cups sifted powdered sugar

Combine chocolate, whipping cream and butter in a large saucepan; cook over medium heat, stirring constantly, until chocolate melts and mixture is smooth. Remove from heat; stir in the powdered sugar. Let stand 20 minutes. Place in a bowl of ice water and beat at medium speed with an electric mixture until spreading consistency.

Spiced Apple and Maple Butter Whoopie Pies

2½ cups all-purpose flour
1½ teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1½ teaspoon cinnamon
1 teaspoon ground ginger
1 cup sugar
½ cup butter, at room temperature
2 eggs
1 teaspoon vanilla extract
½ cup half & half
About 1 cup apple butter,
Maple Butter Filling (*see recipe below*)

Preheat oven to 350°F. Line 2 baking sheets with parchment. Whisk together flour, baking powder, baking soda, salt, cinnamon and ginger in a bowl, set aside. In a separate bowl on medium speed, beat sugar and butter until fluffy, 2 minutes. On low speed, beat in eggs one at a time, then vanilla. Beat in flour mixture with half and half, starting and ending with the flour mixture until smooth. Place a generous teaspoon of dough on the prepared baking sheet about 2 inches apart. Bake for 10 minutes. Transfer to rack to cool completely. Spread 1 teaspoon of the apple butter on each cake on the flat side. On half of the cakes spread a generous teaspoon of Maple Butter Filling (*see recipe below*) over the apple butter. Top with the remaining cake halves.

Maple Butter Filling

¾ cup butter, at room temperature
1½ cups confectioners' sugar
¼ teaspoon maple extract

On medium speed, beat butter until fluffy. On low speed, gradually beat in confectioners' sugar, then maple extract.

