

moda BAKESHOP

Original Recipe



Whoopie Pie by Patricia Roberts

Original Recipe can be found at www.modabakeshop.com

Ingredients:

Cakes

2 cups all-purpose flour
1/2 cup Dutch-processed cocoa
1 teaspoon baking soda
1/2 teaspoon salt
8 tablespoons butter (1 stick) unsalted butter, softened
1 cup packed light brown sugar
1 large egg, room temperature
1 teaspoon vanilla extract
1 cup buttermilk

Filling

12 tablespoons (1-1/2 sticks) unsalted butter, softened
1-1/4 cups confectioners' sugar
1-1/2 teaspoons vanilla extract
1/8 teaspoon salt
2-1/2 cups Marshmallow Fluff

Instructions:

1. **For the Cakes:** Adjust two oven racks to the upper-middle positions and heat oven to 350 degrees. Line two baking sheets with parchment paper. Whisk the flour, cocoa, baking soda and salt in a medium bowl.
2. With an electric mixer at medium speed, beat the butter and brown sugar until fluffy. Beat in the eggs, then the vanilla. Reduce the speed to low and add the flour mixture and the but-termilk alternately in two batches.
3. Using a 1/3 cup measure, scoop six mounds of batter onto each baking sheet, spacing the mounds about 3" apart. (Do not try to bake all the cakes on one sheet - the batter needs room to spread) Bake until the cakes spring back when pressed, 15 to 18 minutes. Rotate the sheets and switch racks half way through baking. Cool the cakes completely on the baking sheets, about 1 hour.
4. **For the Filling:** With an electric mixer at medium speed, beat the butter and confec-tioners' sugar together until fluffy. Beat in the vanilla and salt. Beat in the Fluff until incorpo-rated. Refrigerate the filling until slightly firm, about 30 minutes. (The filling can be refriger-ated for up to 2 days.)
5. Dollop 1/3 cup of the filling in the center of the flat side of six on the cakes. Top with the flat side of the remaining six cakes and gently press until the filling spreads to the edge of the cakes. Serve. Can be refrigerated in an airtight container for up to 3 days.

Yield:

Serves 6

Pinwheel Napkins are made with Summer Fun by Deb Strain 19301-16 and 19302 12.

Recipe provided by Patricia Roberts, employee of United Notions / Moda Fabrics.

Original Recipe can be found at www.modabakeshop.com