
From the kitchen of
SAINT ANSELM
COLLEGE



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Recipe: Whoopie Pies

Ingredients:

CAKES

- 2 cups all-purpose flour
- ½ cup Dutch-processed cocoa powder
- 1 tsp baking soda
- ½ tsp table salt
- 1 cup packed light brown sugar
- 8 Tbsp unsalted butter (1 stick)
softened but still cool
- 1 large egg
- 1 tsp vanilla
- 1 cup buttermilk

FILLING

- 12 Tbsp unsalted butter (1 ½ sticks)
softened but still cool
- 1 ¼ cup confectioners' sugar
- 1 ½ tsp vanilla
- ⅛ tsp salt
- 2 ½ cups marshmallow fluff

Instructions:

CAKES

1. Adjust oven racks to upper-middle and lower-middle positions. Preheat oven to 350 degrees.
2. Line 2 baking sheets with parchment paper.
Note: Don't be tempted to bake all the cakes on one baking sheet! The batter needs room to spread in the oven.
3. Whisk flour, cocoa powder, baking soda, and salt in medium bowl, set aside.
4. In large bowl with mixer on medium speed, beat sugar and butter in large bowl until fluffy, about 4 minutes.
5. Beat egg until incorporated, scraping down the sides of bowl, then beat in vanilla.
6. Reduce speed to low and beat in one third of flour mixture, then half of buttermilk.
7. Repeat with half of the remaining flour mixture, then remaining buttermilk, and finally remaining flour mixture.
8. Using rubber spatula, give batter a final stir.
9. Using ⅓ cup, scoop 6 mounds of batter onto each baking sheet, spacing mounds 3" apart.
10. Baking until cakes spring back when pressed, 15-18 minutes, switching and rotating pans halfway through.

FILLING

1. With electric mixer on medium speed, beat butter and sugar together until fluffy, about 2 minutes.
2. Beat in vanilla and salt.
3. Beat in fluff until incorporated, about 2 minutes.
4. Refrigerate filling until slightly firm, about 30 minutes.
5. Dollop ⅓ cup filling on center of flat side of 6 cakes.
6. Top with flat side of remaining 6 cakes and gently press until filling spreads to edge of cake.

Whoopie pies can be refrigerated in airtight container for up to 3 days. Enjoy!