

CHOCOLATE + PB WHOOPIE PIES

INGREDIENTS:

whoopie pies -

- 2 T butter, softened
- 1/3 cup vegetable oil
- 1 cup sugar
- 1/2 t kosher salt
- 1 large egg
- 3/4 cup milk, room temperature
- 1 1/2 t vanilla extract
- 1 3/4 cups + 2 T all-purpose flour
- 1/2 cup cocoa powder
- 1 t baking powder
- 1/2 t baking soda

peanut butter filling -

- 9 T butter, softened
- 4 1/2 T confectioners' sugar
- 3/4 t vanilla extract
- 3/4 T creamy peanut butter
- 1 1/2 cups (a 7 oz jar) marshmallow fluff

DIRECTIONS:

1. Make whoopie pies. Preheat oven to 375F and line two baking sheets with parchment paper.
2. In a large bowl, using an electric mixer, beat together the butter, vegetable oil, sugar, salt and egg. Once combined add the remaining ingredients until mixed completely, scraping down the bowl as necessary.
3. Scoop mounds of batter (I made minis so I used a regular cookie scoop, about 1 tablespoon each.) onto the prepared baking sheets leaving a couple inches in between. Bake for about 8 minutes or until just set. Transfer to a wire rack and cool completely before filling.
4. Make filling. Place all of the ingredients in the bowl of your stand mixer and beat until well-mixed. Scrape down the sides and beat a little bit longer.
5. Pair up the whoopie pies by shape and divide filling between each cookie sandwich by placing a mound of filling in the center and squishing with the second cookie. Place cookies on parchment paper in an airtight container and chill until time to serve. Otherwise they tend to stick to surfaces and get messy!