

Whoopie Pies (Chocolate cookies with marshmallow cream filling)

Cookies:

- 6 Tablespoons butter or margarine, softened
- 1 cup white sugar
- 1 egg
- 2 cups all-purpose flour
- 5 Tablespoons cocoa
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla

Filling:

- 3/4 cup butter or margarine, softened
- 3/4 cup confectioner's sugar
- 1/4 teaspoon vanilla
- 1 cup marshmallow cream
- 1 Tablespoon milk

Directions:

Preheat oven to 375° F.

To Make Cookies: Cream butter, sugar and egg in bowl. In a separate bowl, mix together flour, cocoa, baking soda, and salt. Add to butter mixture alternately with milk and vanilla, mixing well after each addition. Drop by spoonfuls onto cookie sheets. You want the cookies to be about 3 – 4 inches in diameter. Bake for 10 minutes. Remove to wire rack to cool completely.

To Make Filling: Cream butter and confectioners' sugar in bowl until light and fluffy. Blend in vanilla, marshmallow cream and milk. Spread on half the cooled cookies, and top with remaining cookies to make a "sandwich".

Notes:

Since the cookies will spread during baking, you may want to bake a couple of test cookies to get the right batter size before going into production. Traditionally (at least the way my mother made them) the finished "pies" are wrapped in waxed paper with twisted ends. They are a good lunch treat, if they don't get eaten right away. My mother used a cooked fluff filling (sugar, milk, shortening, flour – I don't have that recipe) instead of the above filling. But I like the one here better.