

Whoopie Pies

Cake Batter:

½ cup shortening
1 cup sugar
1 egg
1 tsp vanilla
2 ½ squares unsweetened baking chocolate
1 cup milk
2 cups flour
½ tsp salt
1½ tsp baking soda
½ tsp baking power

Melt baking chocolate small microwave safe bowl. Set aside.

Cream together butter, sugar, egg and vanilla. Beat in melted chocolate. Mix in dry ingredients alternately with milk until well blended.

Bake cake batter in cones at 350 degrees approximately 6-7 minutes. Watch carefully.

Filling:

¾ cup shortening
½ tsp vanilla
1 cup marshmallow fluff
1 tbsp milk
1 cup confectionery sugar

Beat together shortening, fluff and vanilla. Add confectionery sugar alternately with milk. Beat until well blended.

When cool, hollow out the center of the whoopie pie cones using our special Poke-a-Do Kit. Using a decorator bag, fill center with whoopie pie filling. Sprinkle tops with confectionery sugar if desired.