

# Whoopie Pies

## Ingredients

3 1/2 cups (17.5 oz) All Purpose flour  
1/4 tsp salt  
1 1/4 tsp baking powder  
1 1/4 tsp baking soda  
3/4 cup (2.18 oz) dark cocoa powder, sifted  
2 tsp instant espresso powder  
1/2 cup (4 fl oz) hot coffee  
1/2 cup (4 fl oz) hot water  
2 cups (15.32 oz) light brown sugar, packed  
3/4 cup (6 fl oz) canola oil  
1 large egg  
1 tsp vanilla extract  
1/2 cup (4 fl oz) buttermilk, shaken  
Swiss vanilla filling (recipe follows)

Preheat oven to 350 degrees F.

Line two large baking sheets with parchment paper or spray generously with baking spray.

In a medium bowl, combine flour, salt, baking powder, and baking soda.

In a small bowl, whisk the cocoa powder and espresso powder together. Pour the hot coffee and hot water over the cocoa mixture and whisk until the mixture is completely smooth.

In a separate medium bowl, combine canola oil and light brown sugar. Slowly add the cocoa mixture and whisk until combined. Add the egg, vanilla, and buttermilk and whisk until smooth.

Gently fold the flour mixture into the cocoa mixture until just combined (do not over mix).

Using a small tablespoon sized ice cream scoop (or cookie dough scoop), transfer the batter one scoop at a time onto prepared baking sheets, 1 inch apart.

Bake 10-15 minutes, until the cookies crack slightly on top and a toothpick comes out clean. Watch carefully, do not overcook. Let cool completely on the baking sheets. To assemble the whoopie pies, using the same cookie scoop, put heaping scoops of the filling onto half of the cooled cookies and place an empty cookie on the top to sandwich the filling.

## Swiss vanilla filling

5 egg whites  
1 1/2 cups (10.5 oz) sugar  
2 cups (1 pound) unsalted butter, at room temperature and cut into 1/2 inch cubes  
1/4 tsp sea salt  
1 tsp vanilla extract  
2 tsp food coloring (orange or red and yellow combined)

In a double broiler or heat proof bowl, whisk together egg whites and sugar. Place the bowl over a pot of simmering water (make sure the bowl is not touching the water) and gently whisk constantly until the sugar dissolves (make sure not to leave this on its own, you don't want the egg whites cooking) – when the sugar has dissolved, it will be a milky white color, should take about 5-10 minutes.

Transfer egg/sugar mixture to a stand mixer and beat with the whisk attachment until the mixture is smooth, white, and fluffy – about 5 minutes. Switch to a paddle attachment and add in the butter, beat until light and fluffy (about 5 more minutes). Add sea salt, vanilla extract and food coloring, mix until combined. Beat until the filling is smooth and glossy. If at any point if it looks curdled, just keep mixing, it will blend.



Recipe Courtesy of: