

## Denmark Cooks Whoopie Pies!

### Whoopie Pie Recipe #1

Preheat oven 350°

Blend together ½ cup hot water and ½ cup cocoa.

Mix the cocoa into:

2 ¾ cup flour

1 tsp baking soda

1 tsp baking powder

Dash of salt

1 ½ cup sugar

½ cup shortening

1 tsp vanilla

2 eggs

½ cup soured milk (1/2 cup milk plus a drop of vinegar) or buttermilk

Blend mixture together.

Drop by teaspoon onto cookie sheet & bake 10 – 20 mins

### Whoopie Pie Recipe #2

2 cups sugar

2 eggs

2 teaspoons vanilla – beat all 3 together

Melt together:

12 teaspoons/ ¼ cup cocoa

12 tablespoons/ ¾ cup shortening

Add to sugar/egg mixture:

3 cups flour

3 teaspoons baking powder

1 ½ cups milk

Cocoa & shortening mixture

Blend well

### **Whoopie Pie Recipe #3**

Preheat oven 350° & bake cookies for 10 minutes or until done.

Combine together:

1 Cup Sugar

2 Egg Yolks, beaten

½ Cup shortening

1 Cup Milk

1 teaspoon Vanilla

Sift dry ingredients together:

2 Cups Flour

4 Tablespoons Cocoa

1 Teaspoon baking powder

1 Teaspoon soda

½ Teaspoon salt

Add to liquid mixture. Mix well.

### **Boiled Filling Recipe #1**

In a double boiler combine:

2 tablespoons of flour

½ cup milk

A dash of salt

When thickened add:

½ cup confectioner's sugar

½ cup shortening

1 teaspoon vanilla

Continue to blend filling in double boiler. Cool filling before filling the whoopie pies!

### **Boiled Filling Recipe #2**

Boil together until it threads off a wooden spoon:

9 tablespoons/ ½ cup granulated sugar

4 tablespoons/ ¼ cup water

Add this mixture to:

5 cups confectioner's sugar

2 eggs

1 ½ cups shortening

1 teaspoons vanilla

Continue to blend filling in double boiler. Cool filling before filling the whoopie pies!

### **Uncooked Filling Recipe #1**

2 egg whites

2 cups confectioner's sugar

Dash of salt

½ cup shortening

1 teaspoon vanilla

Beat egg whites until stiff. Fold in some sugar into the egg whites. Set aside.

Cream sugar and shortening together.

Add egg white mixture, salt and vanilla.

### **Marshmallow Filling Recipe #1**

1 cup shortening

1 cup confectioner's sugar

1 1/3 cup marshmallow

¼ teaspoon salt dissolved in 1 tablespoon water

1 ½ teaspoon vanilla

Blend together shortening, sugar, & marshmallow. Dissolve salt into the water.

Add to the marshmallow mixture. Add vanilla. Blend together until smooth.

### **Whoopie Pie Discussion**

- ❖ Older recipes use cocoa, newer recipes use bar chocolate.
- ❖ Older recipes use A LOT of shortening.
- ❖ Oldest recipes use a boiled filling. If you use egg in the boiled filling, remember to temper it to prevent curdling!
- ❖ Some people make the boiled filling, using same ingredients, but boil flour & milk mixture & when thickened take it off the heat to cool & add all the other ingredients.

- ❖ Some refrigerate the filling before filling the cakes.
- ❖ And refrigerate/freeze the finished whoopie pies.
- ❖ Included in these whoopie pie recipes is the infamously secret Bea Stacy whoopie pie recipe. The recipe for both the cake and filling is shared above, but it is up to the baker to select the proper cake and filling recipes!

The fun in cooking is sharing the recipe and the baked goods. Thank you for sharing your recipes and fun conversation to Kristen Crean, Kathy Lord, Debbie Richardson, Beatrice Stacy, Celia Stacy,

Good luck and have fun baking!!!!