



(PUMPKIN WHOOPIE PIES WITH CREAM CHEESE FILLING)

Whoopie pies are traditionally large, but we prefer a medium size. We tested them large and small, and determined that the best size is about 2 Tbsp. of batter per pie half. The pies can also be made with ¼ cup of batter for mega whoopies, and with 1 Tbsp. for minis, great for a party.

PUMPKIN WHOOPIE PIES WITH CREAM CHEESE FILLING

MAKES ABOUT 20 WHOOPIE PIES
ACTIVE TIME: 1 HOUR, 20 MINUTES
TOTAL TIME: 1 HOUR, 20 MINUTES

Pumpkin is gaining in popularity as a whoopie pie flavor. The cream cheese filling nicely complements the spices.

Pumpkin Cakes

- 1/2 cups light brown sugar
- 3/4 cup canola oil
- 1/2 tsp. vanilla extract
- 2 eggs
- 1 (15-oz.) can pumpkin purée (not pumpkin pie mix)
- 3 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 3/4 tsp. cinnamon
- 1/4 tsp. ground cloves
- 1/4 tsp. ginger
- 1/4 tsp. nutmeg

Cream Cheese Filling

- 1 (8-oz.) pkg. cream cheese, room temperature
- 1/4 cup (1/2 stick) unsalted butter, room temperature
- 1 tsp. vanilla extract
- 4 1/2 cups confectioners' sugar, sifted

1. Preheat oven to 350°F. Coat two baking sheets with cooking spray or line with parchment paper and set aside.
2. In a large mixing bowl, use an electric mixer on medium speed to mix brown sugar, oil, and vanilla until well blended, about 3 minutes. Add eggs, one at a time, mixing until smooth after each egg. Add pumpkin and mix until incorporated.
3. In a separate bowl, stir together flour,

baking powder, baking soda, salt, cinnamon, cloves, ginger, and nutmeg. Add half the flour mixture to the pumpkin mixture and mix on medium speed until smooth. Scrape down sides with a rubber spatula, add remaining flour mixture, and mix well.

4. Drop 2-Tbsp. portions of batter onto prepared baking sheets, leaving 2 inches between each portion to allow for spreading. Bake for 11 to 13 minutes, until puffed and set but still soft when touched lightly with fingertips. Let cakes cool for 3 minutes on baking sheets before transferring them to wire racks to finish cooling, about 15 to 20 minutes. Repeat with remaining batter.

5. Prepare filling while cakes are baking and cooling. In a large mixing bowl, use an electric mixer on medium speed to mix cream cheese and butter until creamy. Add vanilla and half the confectioners' sugar; mix on low at first to combine, then on high until smooth. Add remaining confectioners' sugar and mix until smooth, about 3 to 4 minutes.

6. Assemble whoopie pies. Spoon filling onto the flat sides of half the cakes, dividing it evenly. Top with remaining cakes, flat side against the filling, rounded side up. Serve immediately, or wrap each whoopie pie individually in plastic wrap and store at room temperature for up to two days, or in freezer for up to two months.

APPROXIMATE NUTRITIONAL VALUES PER SERVING:
400 CALORIES, 65G CARBOHYDRATES, 4G PROTEIN,
15G FAT (4.5G SATURATED), 40MG CHOLESTEROL,
200MG SODIUM, 1G FIBER

CLASSIC WHOOPIE PIES

MAKES ABOUT 20 WHOOPIE PIES
ACTIVE TIME: 1 HOUR, 35 MINUTES
TOTAL TIME: 1 HOUR, 35 MINUTES

Our version of the classic, original whoopie: dark chocolate cakes with fluffy, vanilla-flavored white filling. Real butter makes the filling especially tasty.

Note: *Spraying the measuring cup with nonstick cooking spray helps the marshmallow creme come out more easily.*

Dark Chocolate Cakes

- 3/4 cup (1 1/2 sticks) unsalted butter, room temperature
- 3/4 cup packed dark brown sugar
- 2 eggs
- 3 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 2 tsp. baking soda
- 1 tsp. salt
- 1 1/2 cups low-fat buttermilk
- 1 1/2 tsp. vanilla extract
- 1/2 tsp. instant coffee

Vanilla Filling

- 3/4 cup (1 1/2 sticks) unsalted butter, room temperature
- 1 tsp. vanilla extract
- 2 3/4 cups confectioners' sugar, sifted
- 3 cups marshmallow creme, such as Marshmallow Fluff

1. Preheat oven to 350°F. Coat two baking sheets with cooking spray or line with parchment paper and set aside.
2. In a large mixing bowl, use an electric mixer on medium speed to mix butter and brown sugar until well blended, about 3 minutes. Add eggs, one at a time, mixing until smooth after each egg.
3. In a separate bowl, stir together flour, cocoa powder, baking soda, and salt; set aside. In a 2-cup liquid measuring cup, stir together buttermilk, vanilla, and instant coffee until coffee is dissolved (this may take a minute or so); set aside.
4. Add half the flour mixture to the butter mixture and mix on medium speed until smooth, scraping down mixing bowl with a rubber spatula. Add half the buttermilk mixture and mix again on medium speed until smooth and slightly fluffy in texture. Repeat with remaining flour and buttermilk, and mix until smooth. Batter will be thick and slightly springy when done.
5. Drop 2-Tbsp. portions of batter onto prepared baking sheets, leaving 2 inches between each portion to allow for spreading. Bake for 11 to 13 minutes, until puffed and set but still soft when touched lightly with fingertips. Let cakes cool for 3 minutes on baking sheets before transferring them to wire racks to finish cooling, about 15 to 20 minutes. Repeat with remaining batter.

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Whoopies Deconstructed

No matter where whoopies came from, there's more than one way to make them – and it's up to you to pick your favorite (which means multiple "trial" batches might be in order!). Both the filling and the cake can be prepared using a variety of methods. Here are some options to consider:



(CLASSIC AND REVERSE WHOOPIE PIES)

The cakes: The traditional cakes are chocolate, made with unsweetened cocoa. A high-end, dark cocoa powder makes a darker, richer cake. Regular cocoa is fine too and yields a more milk chocolate-like cake.

The size: The size of a typical whoopie pie lends itself to two-handed eating, but this is another area open to interpretation. Some people prefer to make a smaller, snack-size whoopie pie, about two or three inches across. This method yields more cakes per recipe, and they're easily wrapped and frozen for later. Mini-whoopies, about 1½ inches across, make for a special cookie-tray offering or party dessert. Our own bakeries at Hannaford also offer plate-size whoopies that can be sliced like a cake, but the smaller sizes are easiest to make at home.

The flavor: Even though the classic whoopie pie is chocolate with a white vanilla filling, the structure of a whoopie pie lends itself to all sorts of flavor variations, in both the cake and the filling. Pumpkin cake with a cream cheese filling is newly popular. We also offer recipes for a lighter chocolate cake with a peanut butter filling, and a reverse version for fans of vanilla cake with chocolate filling.

The filling: Whoopie pie filling has two essential components: fat and confectioners' sugar. Some people favor shortening, some prefer butter, and a combination of the two is frequently called for in printed recipes. It all boils down to the taste you like best. Then there's the matter of a third ingredient: marshmallow creme, or whipped marshmallow, is a traditional part of the filling, and yet you can find whoopie pies that don't use it. Without the marshmallow, the filling is heavy and rather dense – more like a thick frosting. Some bakeries use only a sweetened whipped cream, which we don't recommend – the first bite will make a mess, and the cream will disintegrate and soak into the cake within hours. We prefer the flavor of an all-butter filling and the lighter texture provided by the marshmallow creme.

So who can lay claim to the creation of the whoopie pie? What constitutes the best filling, cake, and flavor? In the end, does it matter? Something as good as a whoopie pie doesn't need an accurate history or an ingredient consensus, it just needs an appreciative recipient – and a milk chaser.

6. Prepare filling while cakes are baking and cooling. In a large mixing bowl, use an electric mixer on medium speed to mix butter and vanilla until creamy. Add half the confectioners' sugar and mix on low first to combine, then on high until smooth. Add remaining confectioners' sugar and mix again. Scrape down sides with a rubber spatula. Add marshmallow creme and mix on medium high until filling is smooth and fluffy, about 3 to 4 minutes.

7. Assemble whoopie pies. Spoon filling onto the flat sides of half the cakes, dividing it evenly. Top with remaining cakes, flat side against the filling, rounded side up. Serve immediately, or wrap each whoopie pie individually in plastic wrap and store at room temperature for up to two days, or in freezer for up to two months.

APPROXIMATE NUTRITIONAL VALUES PER SERVING:
350 CALORIES, 53G CARBOHYDRATES, 4G PROTEIN,
15G FAT (9G SATURATED), 60MG CHOLESTEROL,
280MG SODIUM, 1G FIBER

REVERSE WHOOPIE PIES

MAKES ABOUT 20 WHOOPIE PIES
ACTIVE TIME: 1 HOUR, 20 MINUTES
TOTAL TIME: 1 HOUR, 20 MINUTES

CREATE YOUR OWN

The versatile whoopie pie makes it easy to tailor both the cake and filling flavors to suit your tastes. Mix and match fillings, or use two different cakes. Add spices and citrus zests, or replace the buttermilk with other liquids, such as orange juice or coffee. Here are a few ideas:

Cake Variations

* **Banana** – make Pumpkin Cakes, but replace pumpkin with 3 mashed ripe bananas and omit the spices.

* **Gingerbread** – make Vanilla Cakes, replacing sugar with $\frac{3}{4}$ cup brown sugar and $\frac{1}{2}$ cup white sugar. Add 1 tsp. cinnamon, $\frac{1}{2}$ tsp. ginger, $\frac{1}{2}$ tsp. nutmeg, and $\frac{1}{2}$ tsp. cloves with the flour.

We went crazy with an “inside out” take on the classic whoopie. These pies feature tasty vanilla cakes with a rich and fluffy chocolate filling.

Note: *Spraying the measuring cup with nonstick cooking spray helps the marshmallow creme come out more easily.*

Vanilla Cakes

$\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) unsalted butter, room temperature
 $\frac{1}{4}$ cups sugar
3 eggs
2 tsp. vanilla extract
 $\frac{3}{4}$ cups all-purpose flour
 $\frac{2}{4}$ tsp. baking soda
 $\frac{1}{2}$ tsp. salt
1 cup low-fat buttermilk

Chocolate Filling

$\frac{2}{3}$ cup unsweetened cocoa powder
 $\frac{2}{3}$ cups confectioners' sugar
 $\frac{1}{2}$ cup (1 stick) plus 2 Tbsp. unsalted butter, room temperature
3 Tbsp. milk
 $\frac{1}{2}$ tsp. vanilla extract
Pinch salt
2 cups marshmallow creme, such as Marshmallow Fluff

* **Chocolate chip** – add $\frac{1}{2}$ cup mini chips or finely chopped chocolate to any of the cakes.

Filling Variations

* **Butterscotch** – melt the butter used for the classic filling till it browns slightly, then let chill until firm. Replace $\frac{3}{4}$ cup of the confectioners' sugar with $\frac{3}{4}$ cup brown sugar.

* **Mint** – add $\frac{1}{2}$ tsp. mint extract or 1 Tbsp. finely chopped fresh mint leaves to vanilla or chocolate filling.

* **Coffee or Mocha** – add 2 tsp. instant coffee dissolved in 2 tsp. hot water to vanilla or chocolate filling.

1. Preheat oven to 350°F. Coat two baking sheets with cooking spray or line with parchment paper and set aside.

2. In a large mixing bowl, use an electric mixer on medium speed to mix butter and sugar until well blended, about 3 minutes. Add eggs, one at a time, mixing until smooth after each egg. Mix in vanilla extract.

3. In a separate bowl, stir together flour, baking soda, and salt. Add half the flour mixture to the butter mixture and mix on medium speed until combined. Add half the buttermilk and mix again on medium speed until smooth and slightly fluffy in texture. Repeat with remaining flour and buttermilk, and mix until smooth. Batter will be thick and slightly springy.

4. Drop 2-Tbsp. portions of batter onto prepared baking sheets, leaving 2 inches between each portion to allow for spreading. Bake for 11 to 13 minutes, until puffed and set, but still soft when touched lightly with fingertips. Let cakes cool for 3 minutes on baking sheets before transferring them to wire racks to finish cooling, about 15 to 20 minutes. Repeat with remaining batter.

5. Prepare filling while cakes are baking and cooling. In a medium bowl, sift together cocoa powder and confectioners' sugar and set aside. In a large mixing bowl, use an electric mixer on medium speed to cream butter. Add milk, vanilla extract, salt, and half the cocoa mixture. Mix on low speed first to combine, then on high until smooth. Add remaining cocoa mixture and mix again. Scrape down sides of bowl, add marshmallow creme, and mix on medium-high until filling is smooth and fluffy, about 3 to 4 minutes.

6. Assemble whoopie pies. Spoon filling onto the flat sides of half the cakes, dividing it evenly among cakes. Top with remaining cakes, flat side against the filling, rounded side up. Serve immediately, or wrap each whoopie pie individually in plastic wrap and store at room temperature for up to two days, or in freezer for up to two months.

APPROXIMATE NUTRITIONAL VALUES PER SERVING:
320 CALORIES, 50G CARBOHYDRATES, 4G PROTEIN,
13G FAT (8G SATURATED), 65MG CHOLESTEROL,
230MG SODIUM, 1G FIBER