

CHOCOLATE WHOOPIE PIES WITH PEANUT BUTTER MARSHMALLOW FLUFF

Yield: 10 servings

Ingredients

Cakes

2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 1/4 teaspoons baking soda
1 teaspoon salt
1/2 cup unsalted butter, room temperature
1 cups light brown sugar, firmly packed
1 large egg
1 teaspoon vanilla extract
1 cup buttermilk

Peanut Butter Marshmallow Fluff

1 cup marshmallow cream
3/4 cup creamy peanut butter
1/2 cup unsalted butter, room temperature
1/4 teaspoon salt
1 teaspoon vanilla extract
2 cups powdered sugar
3 tablespoons heavy cream

Preparation

Cakes

1. Preheat oven to 350°F. Line two baking sheets with parchment paper.
2. Whisk together the flour, cocoa powder, baking soda in a medium bowl until combined. Set aside.
3. Cream butter and sugar together in a large bowl with an electric mixer, about 5 minutes. Add egg and vanilla, mix well.

Alternately add flour mixture and buttermilk, beginning and ending with the flour. Mix just until the flour is incorporated.

4. Spoon approximately 2 tablespoons of batter into mounds on prepared baking sheets, leaving 2" between the mounds. Bake 10-12 minutes, switching position of baking sheets half way through baking time. Cakes are done when they spring back when touched. Remove from oven and cool on baking sheet for 3-5 minutes. Transfer to cooling rack to cool completely.

Peanut Butter Marshmallow Fluff

1. Combine the marshmallow cream, peanut butter, butter and salt in a medium bowl and blend well with an electric mixer. Add vanilla, mix well. Alternately add powdered sugar and cream, beating until smooth and fluffy.

Assemble the whoopie pies

1. Spread approximately 2 tablespoons of peanut butter marshmallow fluff on the underside of a cake. Top with another cake, flat side toward the fluff. Press gently to secure allowing fluff to spread out to the edges of the cakes. Repeat with remaining cakes.