

Ed's Whoopie Pies

Makes a dozen whoopie pies

½ cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla
½ teaspoon salt
2 cups flour
1 ½ teaspoon baking soda
½ teaspoon baking powder
½ cup cocoa

Filling:

½ cup shortening
1 cup confectioner's sugar
1 cup marshmallow fluff
½ teaspoon vanilla
Milk, as needed, to cream together

Preheat oven to 425 degrees.

Mix wet ingredients together in a large bowl. Sift the dry ingredients together and slowly incorporate into the wet batter, mixing until smooth, using a hand or stand mixer.

Using a large spoon, scoop 24 circles of batter onto an ungreased cookie sheet. Bake for seven minutes. Let cool.

Next, make the filling, using a hand mixer or stand mixer to cream the ingredients together. Add just enough milk to achieve a creamy consistency. Spread filling across 12 cooled cake circles and place remaining cake circles on top. Enjoy!