

Maine Arts Camp

2013

Recipe Name: Maine Whoopie Pies

Chef: Charlie Limoggio C.E.C.

Servings: 15

Yield: 30 cakes for sandwiches

Quantity	Unit	Ingredient Name	Prep Notes
1	large	Egg	
1/3	cup	Vegetable oil	
1	cup	Sugar	
2	cups	All-purpose flour	Unsifted
1/3	cup	Unsweetened cocoa	
1	tsp	Baking soda	
1/4	tsp	Salt	
3/4	cup	Milk	
1	tsp	Vanilla extract	
		Filling:	
1/2	cup	Butter or margarine	
1	cup	Confectioner's sugar	
1	cup	Marshmallow fluff	
1	tsp	Vanilla extract	

Preheat oven to 350°F. Grease 2 full sheet pans and set aside.

1. With a paddle on medium speed, beat eggs and oil. Gradually beat in sugar and continue to mix until pale yellow
2. In a separate bowl, combine flour, cocoa, baking soda and salt.
3. Combine milk and vanilla in a measuring cup.
4. Add flour and milk mixtures alternately to the eggs & oil ending with the flour mixture
5. Drop by tablespoons onto greased sheet pan. 12 per pan
5. Bake 5-10 minutes or until top springs back when LIGHTLY touched with finger
7. Cool & store
8. When cool use filling and 2 cakes to make sandwiches

Notes:

