

# Maine Arts Camp

Recipe: MAINE Whoopie Pies

Chef: Charlie Limoggio CEC

Servings: 15

Quantity	Unit	Ingredient	Prep Notes
1	Large	Egg	
1/3	Cup	Vegetable oil	
1	Cup	Sugar	
2	Cups	All-purpose flour	Unsifted
1/3	Cup	Cocoa	+2 tablespoons
1	Teaspoon	Baking soda	
¼	Teaspoon	Salt	
¾	Cup	Milk	
1	Teaspoon	Vanilla Extract	
		Filling:	
½	Cup	Butter or margarine	
1	Cup	Confectioner's sugar	(powdered sugar)
1	Cup	Marshmallow Fluff	
1	Teaspoon	Vanilla extract	

1. Preheat oven to 350°F. Grease 2 full sheet pans and set aside.
2. With a paddle on medium speed, beat eggs and oil. Gradually beat in sugar and continue to mix until pale yellow
3. In a separate bowl, combine flour, cocoa, baking soda and salt. Mix well.
4. Combine milk and vanilla in a measuring cup.
5. Add flour and milk mixtures alternately to the eggs & oil ending with the flour mixture
6. Drop by tablespoons onto greased sheet pan. 12 per pan
7. Bake 5-10 minutes or until top springs back when LIGHTLY touched with finger
8. Cool & store
9. When cool use filling and 2 cakes to make sandwiches

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.**