

Whoopie Pies

My boys always loved these chocolate, sandwich cookies.

2 cups sugar
1/2 cup shortening
2 eggs
1 tsp. vanilla
4 cups all-purpose flour
2 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1/2 cup cocoa
1 cup buttermilk*
1/2 cup boiling water

FILLING:

5 Tb. all-purpose flour
1 cup milk
1 cup shortening
3/4 cup confectionery sugar
1/4 tsp. salt
1 tsp. vanilla



Cream sugar and shortening. Add eggs and vanilla. Sift together flour, baking soda, baking powder, salt and cocoa. Combine buttermilk and water. Add flour mixture and milk mixture, alternately to creamed mixture.

Drop by rounded tablespoons onto greased and floured baking sheets. Bake in preheated 400 degree oven for 8 to 10 minutes or until center is set. Remove to wire racks to cool completely.

Yield: 50 cookies or 25 pies.

FILLING:

Combine flour and milk; cook in 1-quart saucepan until thick; cool. In a mixing bowl cream together shortening, sugar, salt and vanilla. Add cooled flour mixture one tablespoon at a time to the creamed mixture. Mix well.

Spread on half of the cookies and top each with another cookie.

NOTE: Do not substitute butter for shortening.

*Sweet milk plus 1 Tablespoon white vinegar equals 1 cup buttermilk.