



TASTING TABLE

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Whoop-er Pies

Recipe adapted from *Whoopie Pies* (Chronicle Books)

Makes 24 two-inch cakes

Classic Chocolate Whoopie

- 1 ²/₃ cups all-purpose flour
- ²/₃ cup unsweetened cocoa powder
- 1 ¹/₂ teaspoons baking soda
- ¹/₂ teaspoon salt
- 4 tablespoons unsalted butter, at room temperature
- 4 tablespoons vegetable shortening
- 1 cup packed dark brown sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 cup milk

Malted-Buttercream Filling

- 4 tablespoons unsalted butter, at room temperature
- 1 ³/₄ cups confectioners' sugar
- 4 tablespoons Ovaltine or malted-milk powder
- 3 tablespoons heavy (whipping) cream
- ¹/₂ teaspoon vanilla extract

1. Position a rack in the center of the oven and preheat to 375°. Line two baking sheets with parchment paper.
2. Sift together the flour, cocoa powder, baking soda and salt onto a sheet of wax paper. In the work bowl of a stand mixer fitted with the paddle attachment, beat together the butter, shortening and brown sugar on low speed until just combined. Increase the speed to medium and beat until fluffy and smooth, about 3 minutes. Add the egg and vanilla and beat for another 2 minutes.
3. Add half of the flour mixture and half of the milk to the batter and beat on low until just incorporated. Scrape down the sides of the bowl. Add the remaining flour

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mixture and the remaining $\frac{1}{2}$ cup milk and beat until completely combined.

4. Using a spoon, drop about 1 tablespoon of batter onto one of the prepared baking sheets; repeat, spacing the rounds at least 2 inches apart. Bake one sheet at a time for about 10 minutes each, or until the rounds spring back when pressed gently. Remove from the oven and let the cakes cool in the pan for 5 minutes before transferring them to a rack to cool completely.
5. Meanwhile, make the filling: In the work bowl of a stand mixer fitted with the paddle attachment, beat together the butter and confectioners' sugar on low speed until combined. Add the Ovaltine, heavy cream and vanilla and beat until smooth, about 3 minutes.
6. Using a knife or spoon, spread the filling onto the flat side of a cooled cake. Top with another cake, flat side down. Repeat with the remaining cakes and serve.