

Maine Arts Camp

RECIPE TEMPLATE

Recipe Name: Whoopie Pies

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 15

Yield: 30-halves

Quantity	Unit	Ingredient Name	Prep Notes
1	ach	Egg	
1/3	cup	Vegetable oil	
1	cup	Sugar	
2	cups	All-purpose flour	SIFTED
1/3	cup	cocoa	Unsweetened
1	tsp	Baking soda	
1/4	tsp	Salt	
3/4	cup	Milk	
1	tsp	Vanilla extract	
		FILLING	
1/2	cup	Butter or margarine	Softened
1	cup	Confectioner's sugar	
1	cup	Marshmallow Fluff	Combine all ingredients
1	tsp	Vanilla extract	Mix until smooth

Procedure:

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.
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