

Recipe for: Chocolate Peppermint Whoopie Pies

Ingredients:

- 3 1/2 cups flour
- 1 1/2 unsweetened cocoa powder
- 1 tablespoon baking soda
- 1 teaspoon salt
- 2 sticks unsalted butter (room temp)
- 2 cups sugar
- 2 large eggs
- 2 cups buttermilk (room temp)
- 2 teaspoons vanilla

Peppermint Filling Ingredients:

- 1 stick unsalted butter (room temp)
- 1/2 cup solid vegetable shortening
- 3 1/2 cups confectioner's sugar
- 2 teaspoons vanilla
- 2 teaspoon peppermint

1. Preheat oven to 400 degrees
2. Sift together flour, cocoa powder, baking soda, baking powder, and salt.
3. With electric mixer, beat butter and sugar on medium until light and fluffy. Add eggs, buttermilk, and vanilla.
4. On low speed, slowly add dry ingredients and mix well.
5. Drop 1 to 1 1/2 tablespoons of batter onto parchment or baking mat lined cookie sheets and bake for about 8 minutes.
6. Let cool completely!

1. With an electric mixer, cream butter and shortening.
2. On a low speed, gradually add confectioner's sugar and continue beating until light and fluffy.
3. Add vanilla and peppermint. Beat to combine.

