



Peppermint Whoopie Pies Recipe

Ingredients:

Cookies:

- 2 cups flour
- 1/2 cup cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 cup (1 stick) butter
- 1 cup brown sugar, packed
- 1 egg
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon peppermint extract
- 1 cup buttermilk

Filling:

- 1/2 cup (1 stick) butter, softened
- 17.5-ounce jar marshmallow fluff
- 2 teaspoons pure vanilla extract
- 1 1/4 cups powdered sugar
- 1 cup crushed peppermint candies (about 50 peppermint discs)



Directions

- 1. Preheat oven to 350°F. In medium bowl, combine flour, cocoa powder, baking powder, baking soda and salt; set aside.**
- 2. In large bowl, cream butter and brown sugar with electric mixer until light and fluffy. Add egg and extracts; mix well. Slowly add flour mixture and buttermilk, alternating, beginning and ending with flour mixture. Cover dough and chill at least 30 minutes.**
- 3. Drop dough by rounded tablespoons onto parchment-lined baking sheet, placing cookies 2 inches apart. Bake cookies 9 to 12 minutes, or until firm. Cool cookies on pan 3 to 5 minutes or until set, then transfer to wire rack to cool completely.**
- 4. For filling, in large bowl, cream together butter, fluff, and vanilla extract until light and fluffy. Add powdered sugar slowly; mix well. Spread flat side of half the cookies with heaping tablespoon of filling; top with second cookie to create sandwich. Roll edges in crushed peppermint candies; chill cookies to set filling.**
- 5. Store unfilled cookies and filling in airtight containers in refrigerator for up to 1 week, and filled cookies for up to 3 days. Bring cookies to room temperature before serving.**