Chocolate Peppermint Whoopie Pies

Ingredients:

- **Cookies**
  - 2 cups flour
  - 1/2 cup cocoa powder
  - 1 teaspoon baking powder
  - 1 teaspoon baking soda
  - 1 teaspoon salt
  - 1/2 cup (or 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 (or 1 stick) butter, softened
  - 1 (7.5 ounce) jar marshmallow fluff
  - 2 teaspoons vanilla extract
  - 1 1/4 cups powdered sugar
  - 1 cup crushed peppermint candies (approximately 50 peppermint disks)

Directions:

1. Prepare the cookies
   a. Preheat the oven to 350 degrees. In a medium bowl, combine flour, cocoa powder, baking powder, baking soda and salt. Set aside.
   b. In a large bowl, cream butter and brown sugar with an electric mixer until light and fluffy. Add egg and extracts; mix well.
   c. Slowly add flour mixture and buttermilk, alternating, beginning and ending with the flour mixture.
   d. Cover dough and chill at least 30 minutes.
   e. Drop dough by rounded tablespoons onto a parchment-lined baking sheet, placing cookies two inches apart.
   f. Bake cookies 9-12 minutes, or until firm.
   g. Cool cookies on pan for 3-5 minutes, or until set.
   h. Transfer cookies to a wire rack to cool completely.

2. Prepare the filling
   a. In a large bowl, cream together butter, marshmallow fluff and vanilla extract until light and fluffy.
   b. Add powdered sugar slowly and mix well.
   c. Spread flat side of half the cookies with a heaping tablespoon of filling
   d. Top with a second cookie to create a sandwich.
   e. Chill cookies to set filling.
   f. Roll edges in crushed peppermint candies.
3. Store filled cookies, unfilled cookies and filling in the refrigerator. Filled cookies can last up to three days, and unfilled cookies and filling can last up to a week in the refrigerator.
4. Bring cookies to room temperature before serving.