



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.



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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.