

Chocolate Peanut Butter Whoopie Pie Recipe

The Best Chocolate Peanut Butter Whoopie Pie Recipe

There's just something about a Whoopie pie that gets me all excited. They encompass the best parts of a cake and cookie and combine them into a small and compact treat that we can eat with our hands. Whoopie pies are a delicious dessert that reminds me of childhood. But don't think that these amazing cookie sandwiches are just for kids. With cake-like cookies, whoopie pies can be filled with many different fillings but I like peanut butter filling the best.

Chocolate Peanut Butter Whoopie Pies



Variations on the best whoopie pie recipe

What I love best about the best whoopie pie recipe is that it is easy to change the recipe around and make it something new. You can change the recipe of the cookie and the filling and

with these simple changes, you can have a while new whoopie pie. Create different flavored cookies by adding things like fruit, extracts or other flavorings into the cookies. If you want to create a different filling flavor, you can make a marshmallow filling, vanilla or buttercream.

Tips for keeping peanut butter whoopie pies moist

When baking the peanut butter whoopie pies, you want to make sure you are not over baking the cookie part of the pie. Over baking the cookies will make the whoopie pies taste dry. If you want to keep the pies moist, you will also want to make sure the pies are covered well. I like to wrap each whoopie pie individually in plastic wrap. Then I store them in the refrigerator. This keeps the peanut butter whoopie pies fresh longer.

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Can Whoopie Pies be Frozen

If you have more whoopie pies that you can eat before they go bad, you can also freeze the whoopie pies. If you want to freeze the whoopie pies, you will want to wrap each whoopie pie in plastic wrap and then put the wrapped pies into a freezer bag. This keeps the whoopie pies together in one place in the freezer but it also protects the whoopie pies from getting freezer burn.



Ingredients for whoopie pie filling recipe

- unsalted butter
- creamy peanut butter
- confectioners' sugar
- vanilla extract

Ingredients for chocolate whoopie pies cookie

- all-purpose flour
- salt
- unsweetened cocoa powder
- baking soda
- baking powder
- unsalted butter,
- granulated sugar
- egg
- vanilla extract
- buttermilk

How to make this whoopie pie recipe

Preheat oven to 400 degrees F. Line two baking sheets with parchment paper.

In a medium bowl, whisk together flour, salt, cocoa, baking soda and baking powder; set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 4-5 minutes. Scrape down the sides of the bowl then add the egg, beating well until incorporated. Mix in the vanilla and buttermilk. Add the dry ingredients and beat just until combined.

Using a 1-ounce cookie scoop, drop onto the prepared baking sheets at least 2 inches apart, 12 cookies per sheet. Place in the oven and bake for 12 minutes, rotating the sheets halfway through. Remove from the oven and let the cakes cool in the pan for 5 minutes before transferring them to a rack to cool completely.

To make the filling: In the bowl of a stand mixer fitted with the paddle attachment, beat together the butter, peanut butter

and powdered sugar until light and fluffy, about 3-5 minutes. Add vanilla and beat until combined.

Using a knife or spoon, spread the filling onto the flat side of a cooled cake. Top with another cake, flat side down. Repeat with the remaining cakes and serve.

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Prep Time: 15 minutes Cook Time: 12 minutes Total Time: 27 minutes Yield: 12 whoopie pies

DESCRIPTION

Looking for the **best whoopie pie recipe**? This recipe gives you a soft, cake-like chocolate cookies sandwiched with a rich peanut butter filling. So good, you will never look at store bought whooping pies again.

INGREDIENTS

For the Cookies:

- 1 3/4 cup all-purpose flour
- 1/2 teaspoon salt
- 3/4 cup unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 cup (1 stick) unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg, at room temperature
- 1 teaspoon vanilla extract
- 1 cup buttermilk, at room temperature

For the Filling:

- 1/2 cup (1 stick) unsalted butter, softened
 - 1/2 cup creamy peanut butter
 - 1 cup confectioners' sugar
 - 1 teaspoon vanilla extract
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INSTRUCTIONS

1. Preheat oven to 400 degrees F. Line two baking sheets with parchment paper.
2. In a medium bowl, whisk together flour, salt, cocoa, baking soda and baking powder; set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 4-5 minutes. Scrape down the sides of the bowl then add the egg, beating well until incorporated. Mix in the vanilla and buttermilk. Add the dry ingredients and beat just until combined.
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6. Using a knife or spoon, spread the filling onto the flat side of a cooled cake. Top with another cake, flat side down. Repeat with the remaining cakes and serve.