

# Funfetti Whoopie Pie Recipe

You will need to keep this **Funfetti Whoopie Pie Recipe** nearby because it's one that you will want to make time and time again. These sweet whoopie pies are bright, festive, and good old-fashioned fun. It's pretty much impossible to remove the smile from your face when you are chowing down one of these beauties. Make them for all your parties, and they will have everyone talking about how good they are.

## Funfetti Whoopie Pie Recipe

Last weekend when I was making my Funfetti Cupcakes, I couldn't help but think of how fun a funfetti whoopie pie would be. I had remembered that Paula Deen had a great coconut whoopie pie that I have had bookmarked to make for quite a while. I used her recipe as a starting point for these by omitting some ingredients here and adding some there to create these fantastic whoopies! There is something about funfetti desserts that kids and adults of all ages love.

Maybe the thought of them brings you back to your childhood, or perhaps it is just all those colorful sprinkles! I am not sure what it is, but I find them irresistible...especially with the marshmallow creme filling layered in between. Perfect for any celebration! ☐



## **What's the Best Filling for Whoopie Pies?**

We use a marshmallow fluff filling that is mind-blowing amazing. You could, however, use vanilla or something else if you'd rather. Something that has lemons or strawberries would be an excellent combination with the whoopie pie cookies. Sometimes we will make a variety, so everyone can have some options on what they want. You can use regular cake frosting or make something special for the whoopie pies. I have a feeling once you try the marshmallow frosting homemade, you



may not want to use anything else very often.



## **Do Whoopie Pies Have to be Refrigerated?**

It's not required to refrigerate the whoopie pies if you don't need to keep them around for long. They only last a day or so if they are kept at room temperature. So if you need them the day, they are made it's not a big deal not to refrigerate them. However, if you want them to last longer than a day, you should, for sure, put them in the fridge. They will last 4-5 days in the refrigerator, so you can make them in advance if

you are working on an event or party.

## **How Should I Store a Funfetti Whoopie Pie Recipe**

No matter where you keep the funfetti whoopie pies, they should be kept in a container with a tight-fitting lid. They need to be airtight and away from sunlight heat, or steam. If they are exposed to any of these, then they will go bad quickly and may even turn mushy.

**For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**



## Ingredients

*For the Whoopie Pies:*

- All-purpose flour
- Baking powder
- Salt
- Unsalted butter softened
- Vegetable shortening
- Sugar
- Large egg



- White of 1 large egg
- Milk
- Clear vanilla extract
- Sprinkles

*For the Marshmallow Filling:*

- Marshmallow Fluff
- Vegetable shortening
- Confectioners sugar
- Clear vanilla extract

## How to Make a Funfetti Whoopie Pie Recipe

These adorable whoopie pies are also pretty easy to make too. You can quickly and easily whip up a batch for any occasion, and they will go over great. Crowds love them, and so do kids, young and old!

**First Step:** Prepare two baking sheets by lining them with parchment paper. Turn up the oven to 375 degrees F. Line two baking sheets with parchment paper.

**Second Step:** Combine together the flour, baking powder, baking soda, and salt by sifting them into a medium bowl; set aside.

**Third Step:** Beat together the butter, shortening, and sugar until fluffy, about 3 minutes in a stand mixer. Then add in the egg and egg white and continue to beat well until incorporated. Sprinkle in half of the flour mixture and half of the milk to creamed butter mixture. Beat the mixture at medium speed until blended. Add in the remaining half of flour, milk, and vanilla; beat until blended. Gently fold in sprinkles.

**Fourth Step:** Place heaping tablespoons of cookie dough onto the baking sheets, about 2-inches apart. Bake one batch at a time. They are done when you notice the cakes begin to crack and are firm to the touch, 10 minutes. Take the pan out of

the oven and carefully slide the parchment paper, with the cookies, onto a wire rack and let them cool completely. Using a thin metal spatula slowly lift the cookies off the parchment paper.



**Fifth Step:** Prepare the marshmallow fluff in the bowl of a stand mixer with the paddle attachment. Combine the marshmallow fluff and the vegetable shortening, using medium speed until the mixture becomes smooth and fluffy, about 3 minutes.

**Sixth Step:** Pour in the confectioners' sugar and the vanilla

extract. Then beat on low until well incorporated. Speed up the mixer to medium and beat until fluffy, about 3 minutes more.

**Seventh Step:** Begin assembling the whoopie pies by turning half of the cooled cookies upside down, flat side facing up. Then add a large dollop of filling onto the flat side of the cookie. Make sure to leave 1/4-inch plain edge.



**Eighth Step:** Repeat this process until all the cookies are sandwiched together.





**Ninth Step:** Roll edges in colorful sprinkles. Repeat until all cookies are used.



Enjoy!

**For the summary of Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**





*Time:* 30 minutes *Cook Time:* 10 minutes *Total Time:* 40 minutes *Yield:* 12 whoopie pies

## INGREDIENTS

### *For the Whoopie Pies:*

- 2 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup (1/2 stick) unsalted butter, softened
- 3 tablespoons vegetable shortening



- 3/4 cup sugar
- 1 large egg
- White of 1 large egg
- 3/4 cup milk
- 1 teaspoon clear vanilla extract
- 1/3 cup sprinkles, plus more for garnish

***For the Marshmallow Filling:***

- 1 1/2 cups Marshmallow Fluff
  - 1 1/4 cups vegetable shortening
  - 1 cup confectioners sugar
  - 1 tablespoon clear vanilla extract
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## INSTRUCTIONS

1. Preheat oven to 375 degrees F. Line two baking sheets with parchment paper.
2. In a medium bowl, sift together the flour, baking powder, baking soda, and salt; set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, shortening, and sugar until fluffy, about 3 minutes. Add egg and egg white, and beat until incorporated. Add half of flour mixture and half of milk to creamed mixture; beat at medium speed just until blended. Add remaining half of flour, milk and vanilla; beat until blended. Fold in sprinkles.
4. Drop by heaping tablespoons of the dough onto the prepared baking sheets, about 2-inches apart. Bake, one baking sheet at a time, until cakes begin to crack and are firm to the touch, 10 minutes. Remove from oven and slide the parchment paper, with the cakes, onto a wire rack to cool completely. Use a thin metal spatula to lift the cookies off the parchment paper.
5. **To make the filling:** In the bowl of a stand mixer fitted

with the paddle attachment, beat together the marshmallow fluff and the vegetable shortening, on medium speed until the mixture is smooth and fluffy, about 3 minutes.

6. Add the confectioners' sugar and the vanilla and beat on low until incorporated. Increase mixer speed to medium and beat until fluffy, about 3 minutes more.
7. To assemble, turn half of the cooled cookies upside down, flat side facing up. Drop a large dollop of filling onto the flat side of the cookie, leaving a 1/4-inch plain edge.
8. Place another cookie, flat side down, on top of the filling. Press down slightly so that the filling spreads to the edges of the cookie.
9. Roll edges in sprinkles. Repeat until all cookies are used.