

PEPPERMINT

whoopie pies



A Delicious Dish

A candy dish of cookies is a clever way to make someone's day. After you've arranged cookies in the dish, wrap it in cellophane and tie it with a bow for a gift that looks good as it tastes.

Peppermint Whoopie Pies

Ooey, gooey marshmallow is sandwiched between two chewy, buttery chocolate cookies, then rolled in crunchy, crushed peppermint in this holiday twist on a classic treat.



Makes 3 dozen sandwich cookies

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
1 7.5-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

Preheat oven to 350°F. In medium bowl, combine flour, cocoa powder, baking powder, baking soda and salt; set aside.

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.

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.

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.

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.