**Whoopie Pies**
Melissa Schenker/Foodie for Two
Serves two foodies: makes about 6 to 7 pies, 16 chocolate cookies

**Ingredients:**

**Cookies**
1 cup flour  
2 tablespoons Dutch cocoa  
1 tablespoon black onyx cocoa  
½ teaspoon baking soda  
½ teaspoon baking powder  
¼ teaspoon salt  
2 egg yolks  
½ cup granulated sugar  
¼ cup shortening  
½ teaspoon vanilla  
½ cup milk

**Icing (enough for 6 to 7 pies)**
1 egg white  
1 cup powdered sugar, sifted  
½ teaspoon vanilla  
1/8 teaspoon kosher salt  
4 tablespoon unsalted butter, slightly melted and cooled

**Directions:**

**Dry Ingredients:**
Sift the flour, cocoa powders, baking soda and baking powder into a medium bowl or glass measuring cup and add the salt. Mix together with a fork. If you don’t have a sifter, just use a wire whisk and whisk all ingredients together until well incorporated and no lumps remain. Set aside.

**Batter:**
Heat oven to 375 degrees F and line a sheet pan with parchment paper or silpat. Add egg yolks to a large glass bowl and mix with a hand-mixer on low setting until yolks are fluffy and light yellow, about 2 minutes. Add in sugar, shortening and vanilla and mix on low until well blended. Turn mixer off and add in the flour mixture and milk. Blend on low until just mixed; if needed at the end, scrape down sides with a rubber spatula and gently fold batter together. Let batter sit for 15 to 20 minutes (helps cookies have fluffier interior and hold their lift).

Using a 1 ½ tablespoon cookie scoop (OXO #40), add 8 scoops of batter to the sheet pan (evenly spaced, at least 2 inches apart) and cook for 10 minutes. Transfer cookies to a rack to cool and repeat with remaining batter. Save the lined sheet pan to assemble the cookies later.

**Icing:**
Add egg white to a medium glass bowl and whisk vigorously with a wire whisk until it doubles in volume and becomes white, about 1 minute or so (your arm gets a work out here but it helps make the frosting fluffy). Add the sifted powdered sugar, vanilla, salt and butter and lightly whisk together until smooth and silky.

**Assembly:**
Gather 12 to 14 cookies on the sheet pan. Turn over 2 cookies and add 1 ½ tablespoons filling to 1 cookie. Top with the other cookie, bottom side down. Place on a platter and repeat with the remaining cookies. Cover and refrigerate until ready to eat, as well as any leftovers. Whoopie Pies will keep refrigerated for up to two days.

*Eat well and share the love!*
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