

Easter Whoopie Pies

Ingredients:

Supplies

Bunny and Egg shaped cookie cutter to the size you want your pies

Parchment or wax paper

2 piping bags, no tips needed

Marker to trace out hearts

2 Cookie sheet pans

Cookie/cakes

2 cups flour, all purpose

½ Tsp Baking Powder

1 tsp salt

½ cup or 1 stick butter, softened

1/2 cup granulated sugar

1/2 cup powder sugar

1 egg

2 tsp vanilla extract

½ Cup Buttermilk, room temperature

1/8 tsp food coloring paste to tint batter for egg shaped pies and no coloring for bunny

Frosting middle

4 ounces Cream Cheese

4 ounces unsalted butter, room temperature

2 tsp. vanilla extract

4 cups confectioner sugar

Decorations

6 ounces Melted White Chocolate for bunny and 1 ounce pastel colors to decorate egg shaped pies

1/8 bottle Sprinkles

Directions:

Preheat oven to 375 degrees.

Using the Easter themed cookie cutter trace onto the parchment paper approximately ½ inch apart. This batter is very thick and will not expand or rise much. Flip the ink side down so as not to touch the batter later.

To make the batter: Cream together butter and sugar on medium high speed until light and fluffy. Beat in eggs and vanilla scraping down sides of the mixing bowl. In separate bowl combine flour, baking powder. With mixer on low mix half the dry ingredients followed by half the butter milk just until incorporated. Repeat until all dry and buttermilk is used. Add food coloring just until an even color.

Put batter into a disposable pastry bag (1/2 the batter will fit at a time). With consistent pressure outline the Easter shapes and continue filling in a circular motion. Once all shapes are piped use the back of a spoon to pat down any peaks and smooth out lines. Batter will require two sheets pans.

Bake in oven 8 minutes rotating pan at 4 minutes. Remove from oven to cool.

For frosting middle beat cream cheese and butter on medium high until smooth, add vanilla extract and gradually add sugar. Beat until smooth.

To assemble take two cooled cookies placing flat side up on a work surface. Fill a pastry bag with cream cheese mixture. Pipe the frosting almost to the edge of the cookie in a circular motion until the cookie is covered. Place second cookie flat side down matching the shape together on top of the frosting. Continue with remaining cookies.

Decorate by dipping a portion of the cookie in white chocolate and sprinkles or create a zigzag line using melted chocolate. Enjoy!

Yield: 10 Whoopie pies

Recipe by <http://www.helpfromhayley.com>