



Whoopie Pies

Adapted from [Bakerella](#) as seen on [Pretty.Good.Food.](#)

BAH Note: My cakes baked up craggy, puffed and rounded, without a lot of spread. They reminded me of the Weebles I had as a kid. They would weeble and wobble but wouldn't fall down. I would have preferred a thinner, wider cake so that I got a better frosting to cake ratio. My yield, using a small ice cream disher to portion out the dough, was 40 cakes or 20 sandwiches.

- 1 2/3 cup all purpose flour
- 2/3 cup unsweetened cocoa powder
- 1 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 4 tablespoons butter at room temperature
- 4 tablespoons vegetable shortening
- 1 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 1 cup milk

Heat your oven to 375 degrees and line sheet pans with parchment paper.

Whisk together the flour, cocoa, baking soda, and salt in a medium bowl and set aside.

In the workbowl of a stand mixer fitted with a paddle attachment, beat the butter, shortening, and sugar on low until just combined. Raise the speed to medium and beat for 3 minutes. Add the egg and vanilla and beat for two minutes more, scraping down the sides as necessary. Add the flour mixture and milk, in two additions, and mix until combined.

Using a small ice cream disher, portion the dough onto the prepared baking sheets, leaving about 2 inches between each cake. Bake for 10 minutes or until the top of the cakes spring back when gently pressed.

Cool on the baking sheet for five minutes then transfer them to a rack to cool completely before filling.