



Amish Whoopie Pies

1/2 cup	solid vegetable shortening
1 cup	firm packed brown sugar
1	egg
1 teaspoon	vanilla
1 cup	milk
1/2 cup	unsweetened cocoa powder
2 cups	all purpose flour
1 teaspoon	baking powder
1 teaspoon	baking soda
1 teaspoon	salt

Lightly grease baking sheets.

In large bowl, cream together shortening, sugar, and egg. In another bowl, combine cocoa, flour, baking powder, baking soda and salt.

In small bowl, stir the vanilla extract into milk. Add dry ingredients a little at a time to shortening mixture, alternating with milk/vanilla mixture. Beat until smooth.

Drop batter by cup (makes 16 cakes) onto prepared baking sheets. With the back of the spoon, spread batter into 4-inch circles, leaving approximately 2 inches between each cake.

Bake 15 minutes or until they are firm to the touch. Remove from oven and let cool completely on a wire rack.

3	egg whites - room temp
2 cups	Light corn syrup
1/2 teaspoon	Salt
2 cups	Powdered sugar - sifted
1 tablespoon	Pure vanilla extract

In large bowl - add egg whites, corn syrup and salt. Using electric mixer on high speed, mix for approximately 5 minutes or until the mixture is thick and volume has almost doubled.

On low speed, add powdered sugar and mix until well blended. Add vanilla extract just until well blended.

Finish

When cakes are completely cool, spread the flat side (bottom) of one chocolate cake with a generous amount of filling. Top with another cake, pressing down gently to distribute the filling evenly. Repeat with all cookies to make 9 pies.

Storing

Wrap whoopee pies individually in plastic wrap, or place them in a single layer on a platter so they don't stick.

To Freeze

Wrap each whoopee pie in plastic