

## Old-Fashioned Whoopie Pies: A Classic, Cream-Filled Treat

The rich chocolate cookies paired with creamy filling create a perfect balance of flavors.



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup marshmallow fluff
- 1/2 cup powdered sugar
- 1/4 cup milk

### DIRECTIONS

1. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, whisk together the flour, cocoa powder, baking soda, and salt. Set aside.
3. In a separate bowl, cream the softened butter and granulated sugar until light and fluffy.
4. Add the egg and vanilla extract to the butter mixture, mixing until well combined.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
6. Drop tablespoon-sized amounts of dough onto the prepared baking sheet, spacing them about 2 inches apart.
7. Bake for 8-10 minutes, or until the cookies are set. Allow them to cool completely on a wire rack.
8. For the filling, beat together the marshmallow fluff, powdered sugar, and milk until smooth.
9. Spread a generous amount of filling on the flat side of one cookie and top with another cookie, flat side down.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-whoopie-pies-a-classic-cream-filled-treat/>