



FOOTBALL WHOOPIE PIES

Tender chocolate cakes are sandwiched with marshmallow creme.

INGREDIENTS

Prep Time: 1 Hour

Yield: 24 Whoopie Pies

For the Cakes

½ cup Unsalted Butter
1 cup Sugar
1 Egg, room temperature
1 teaspoon Vanilla
2 cups All-Purpose Flour
¾ cup Cocoa Powder
1 ¼ teaspoons Baking Soda
½ teaspoon Salt
1 cup Milk, room temperature

For the Frosting

¾ cup Unsalted Butter, softened
1, 7 ounce jar Marshmallow Fluff
4 cups Powdered Sugar
2-3 tablespoons Cream

DIRECTIONS

1. **To make the cakes:** preheat the oven to 350F. Prepare 3 baking sheets with parchment paper or silpat liner.
2. In a large bowl, beat together the butter and sugar until pale and fluffy. Add egg and vanilla.
3. In a medium bowl, stir together the flour, cocoa powder, baking soda and salt. Add the flour mixture to the butter mixture alternately with the milk, in 2 additions each. Mix on low for 1 minute to make sure everything is combined.
4. Scoop batter into a large piping bag fit with a small to medium piping tip. Pipe batter into oblong football shapes, about 2 inches long, leaving about 1 inch of space between each.
5. Bake for about 10 minutes, or until the cakes spring back when touched. Let cool completely.
6. **To make the frosting:** in a large bowl, beat together butter and marshmallow fluff until well combined and smooth. Gradually add the powdered sugar, add cream as needed if the frosting becomes too stiff.
7. **Assembly:** pipe or spread frosting on the back sides of half of the cakes, reserving about 1/2 cup of the frosting for the stitching decoration. Top each with another cake. Pipe football stitching on tops and serve.