



# Historical Society of Pennsylvania

PHILADELPHIA'S LIBRARY OF AMERICAN HISTORY

“Classic Chocolate Whoopie Pies,” in *Whoopie Pies* [TX 772. M36 2012]

## Original Recipe

1 stick unsalted butter, just softened  
½ cup (firmly packed) soft brown sugar  
1 egg, at room temperature  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
¼ cup unsweetened cocoa powder  
1 teaspoon baking powder  
½ teaspoon baking soda  
1/3 cup buttermilk  
1 quantity marshmallow frosting

1. Preheat the oven to 350 F. Line three large baking sheets with baking paper.
2. Use an electric mixer to beat the butter and sugar in a medium bowl, scraping down the sides as necessary, until pale and creamy. Add the egg and vanilla and beat well.
3. Sift the flour, cocoa, baking powder, and baking soda together. With the mixer on low speed, add the flour mixture and buttermilk alternately in two separate batches each. Beat on low speed for 2 minutes or until well combined.
4. Use a ¾ inch plain nozzle to pipe 28 2 inch rounds of the mixture onto the baking sheets leaving 2 inches between them to allow for spreading. Bake 12 minutes, swapping the sheets around after 8 minutes, or until just firm to the touch. Allow to cool for 2 minutes on the baking sheets, then transfer to a cake rack to cool completely.

Spread the marshmallow frosting over flat sides of half the whoopies. Sandwich on the remaining whoopies.