



Mimi's Whoopie Pies

Cookie Ingredients:

½ cup Crisco
1 cup granulated sugar
1 egg
2 cups all-purpose flour
1 ½ tsp. baking soda
1 ½ tsp. salt
6 tbs cocoa powder
1 cup whole milk
1 tsp vanilla extract

Filling Ingredients:

1 pound confectioner's sugar
1 cup Crisco
3 egg whites
1 tsp vanilla extract

Cookies: Preheat oven to 350 degrees. In small bowl cream together Crisco, sugar and egg. In a separate bowl, mix together flour, baking soda, salt, cocoa powder, milk and vanilla extract. Add in creamed mixture and stir just until combined. On a greased cookie sheet, place 2 TBS of mixture at least 3 inches apart to allow for spreading. Bake until firm (usually 6 minutes). Transfer from cookie sheet to cooling rack and allow to cool completely.

Filling: Cream all ingredients together until well blended. Refrigerate.

Assemble cookies using desired amount of filling. Keep refrigerated.

Let's see how long they last in your house -- 😊