

Chocolate Peanut Butter Whoopie Pies



For Cookies

- 2 ½ cups all-purpose flour
- 1 cup whole wheat flour
- 1 ½ cups unsweetened cocoa powder
- 1 tablespoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 sticks (1 cup) unsalted butter, at room temperature
- 2 cups organic cane sugar
- 2 eggs
- 2 cups buttermilk, at room temperature
- 2 teaspoons pure vanilla extract

For Filling:

- 1 1/3 cup natural organic creamy peanut butter
- 2 sticks (1 cup) unsalted butter, at room temperature
- 1 ½ cups confectioners' sugar

Instructions Preheat oven to 400. Make cookies: Line three rimmed baking sheets with parchment paper. Set aside.

In a small bowl, sift together flours, cocoa powder, baking soda, baking powder, and salt. Set aside.

In a large bowl using an electric mixer, beat butter and sugar on medium speed until light and fluffy. Add eggs, buttermilk, and vanilla. Beat until well combined. On low speed, slowly add dry ingredients; mix until combined.

Drop 1 ½ tablespoons of batter onto prepared baking sheets, spacing 2-inches apart. Bake until set, about 8 minutes, rotating halfway through. When the top of cookie is gently touched, it should feel soft but not

wet. Cool completely on a wire rack.

Make filling: With an electric mixer, beat peanut butter and butter on high speed until smooth. Reduce speed to low. Add confectioners' sugar; mix until combined. Raise speed to high, and mix until fluffy and smooth, about 3 minutes.

To assemble cookies: Spread 1 to 2 heaping tablespoons of filling on the flat side of 1 cookie. Sandwich with another cookie. Repeat with remaining cookies and filling. Cookies can be refrigerated in single layers in airtight container up to 3 days. Bring to room temperature before serving.

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