

**2016 PA Farm Show
Pennsylvania's Greatest Whoopie Pie Contest
Winning Recipes**

1st Place

Jim Harper – Centre County

Chocolate Peanut Butter Whoopie Pie

**3 cups flour
1 teaspoon salt
1 ½ cups cocoa
1 teaspoon baking soda
½ teaspoon baking powder
1 cup butter
2 cups sugar
2 eggs
2 cups buttermilk
1 teaspoon vanilla**

Filling:

1 cup butter	2 cups 10x sugar
1 cup peanut butter	1 teaspoon vanilla

- Preheat oven to 350 degrees
- Combine first 5 ingredients & set aside
- Beat together butter and sugar
- Add eggs one at a time, blending well after each addition
- Add buttermilk and vanilla and mix well
- Add dry ingredients, blending until just combined
- Grease cookie sheets
- Scoop 1 ounce of batter and drop onto pans
- Bake 12 minutes
- Allow to cool 5 minutes before removing from pans
- Beat butter until smooth
- Blend in sugar until well incorporated
- Add vanilla and beat until light and fluffy
- Assemble whoopee pies by placing heaping spoonful of filling on one side and sandwiching other side onto it

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2nd Place

Bonnie Billet – York County

Pumpkin Whoopie Pie with Cream Cheese Filling

3 cups all-purpose flour	1 teaspoon cinnamon
1 teaspoon baking powder	1 teaspoon baking soda
1 teaspoon salt	1 teaspoon ground ginger
1 teaspoon ground cloves	2 cups light brown sugar
1 cup vegetable oil	2 eggs yolks
3 cups pumpkin, puree or canned	1 teaspoon vanilla extract

Cream Cheese Filling recipe below

Preheat oven to 350 degrees. Line baking sheets with parchment paper. In a large bowl, whisk together the flour, cinnamon, baking powder, baking soda, salt, ginger and cloves, set aside. In a separate bowl, whisk the sugar and the oil together. Add the pumpkin and whisk to combine thoroughly. Add the egg yolks and vanilla and whisk until combined. Gradually add the flour mixture to the pumpkin mixture and whisk until completely combined. Use a large cookie scoop, drop the dough onto the prepared baking sheets, about 1 inch apart. Bake for 10 to 12 minutes or until a toothpick inserted into the center comes out clean. Remove from the oven and let cool on wire rack. Pipe or spoon the filling into flat side of cookie and top with another cookie, press down slightly so that the filling spread to the edges.

Cream Cheese Filling

**3 cups powdered sugar
8 ounces cream cheese, at room temperature
½ cup unsalted butter, room temperature**

Beat the butter on medium speed until smooth, about 3 minutes. Add the cream cheese and beat until smooth and combined. Add the powdered sugar a little at a time, then beat until smooth.

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3rd Place

Denise Pouss – York County

Pumpkin Whoopie Pie with Cream Cheese Filling

Cake Ingredients:

3 cups flour	1 tablespoon cinnamon
1 teaspoon baking soda	1 teaspoon ground ginger
½ teaspoon salt	½ teaspoon ground nutmeg
¼ teaspoon ground cloves	1 cup brown sugar
1 cup sugar	1 cup vegetable oil
1 (15 oz.) can puree pumpkin	2 large eggs
1 teaspoon vanilla extract	

Cake Directions

Preheat oven to 350 degrees F.

Mix dry and wet ingredients separately. Then gradually mix together

Pour batter into a ziplock bag and snip corner

Squeeze out 2-inch circles of batter onto a cookie sheet

Bake for 11 minutes

Place on a rack and wait to cool

Icing Ingredients

1 stick of butter (room temperature)

1 cup confectioner's sugar

1 8 oz. package of cream cheese (room temperature)

1 teaspoon vanilla

Icing Directions

Cream butter and cream cheese together in a bowl. Then add the sugar and vanilla. Mix until smooth

Final Directions

Once the cake of the whoopie pies are cool, spread the cream cheese icing between two cakes and press lightly together. Cover individual whoopie pies immediately with cling wrap

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4th Place

Amanda Harry – Cumberland County

Total Time: Prep 30 minutes, Bake 10 minutes

Makes 24 servings

Pumpkin Whoopie Pie

Ingredients

1 cup shortening	2 cups packed brown sugar
2 eggs	1 teaspoon vanilla extract
3 ½ cups all-purpose flour	1 ½ teaspoon baking powder
1 ½ teaspoon baking soda	1 teaspoon salt
1 teaspoon ground cinnamon	1 teaspoon ground ginger
1 ½ cups canned pumpkin	

Filling

2 (8 oz.) packages of cream cheese, softened
½ cup butter, softened
2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

- 1. In a large bowl, cream shortening and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder, baking soda, cinnamon and ginger; add to creamed mixture alternately with pumpkin.**
- 2. Drop by rounded tablespoonfulls 2 inches apart onto greased baking pans; flatten slightly with the back of a spoon. Bake at 400 degrees for 10-11 minutes. Remove to wire racks to cool.**
- 3. In medium bowl, cream together cream cheese and butter until creamy. Mix in vanilla, and then gradually stir in confectioners' sugar. Store in refrigerator after use.**

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5th Place

Brenda Moore – York County

Banana Chocolate Chip Whoopie Pie

Cookie

½ cup soft butter

¼ cup sugar

½ cup cocoa

2 cups flour

½ cup brown sugar

½ teaspoon salt

2 large eggs

1 teaspoon baking soda

Preheat oven to 350 degrees. Line 2 baking pans with parchment paper. In large bowl, cream together the butter, sugar and salt until light and fluffy. Add cocoa. The mixture will look curdled, that's okay. Beat in eggs, one at a time. Then add flour, baking soda. Mix for 1 minute. Take 1 tablespoon dough and place on parchment paper with plenty of space between each cookie. Bake 12-14 minutes until tops spring back when touched. Remove and cool. Cool completely before filling.

Filling

1 cup milk

1 teaspoon banana extract

5 teaspoons flour

Mix all ingredients together and cook over medium heat until slightly thick. Let cool, then stir occasionally.

Beat together the following for 10 minutes on high until creamy

1 cup sugar

½ cup Crisco

½ cup butter

Then add the milk, flour and banana extract until creamy.

To Assemble: Spread the bottom of one of the cookies with 2 tablespoons of the filling. Place another cookie on top of the filling bottom side down.

Makes about 12 pies