

**2018 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
1 1/2 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

Filling:

- Beat butter until smooth
- Blend in sugar until well incorporated
- Add vanilla and beat until light and fluffy
- Assemble whoopie pies by placing heaping spoonful of filling on one side and sandwiching other side onto it

2nd Place
Darlene Noll – Schuylkill County

Chocolate Whoopie Pie

1 Cup Butter
2 Cups Brown Sugar
4 Eggs
3 Cups Flour
1 Cup Cocoa
1 Cup Milk
2 Teaspoons Salt
2 Teaspoons Vanilla
2 Teaspoons Baking Soda

Mix butter and sugar. Add eggs and vanilla. Add dry ingredients alternately with milk. Drop with cookie scoop. Bake at 350 for 12 minutes. Put icing between 2 cookies.

Whoopie Pie Icing

1 Egg White
2 Teaspoons Vanilla
2 Teaspoons Flour
2 Teaspoons Milk
2 Cups Confectioners Sugar
 $\frac{3}{4}$ Cup Crisco

Beat egg white until stiff. Add all other ingredients. Beat until smooth and fluffy. Drop icing with cookie scoop in the middle of cookie and place another cookie on top.

3rd Place
Tina Wilt – Snyder County

Carrot Cake Whoopie Pies with Orange Cream Cheese Filling

Ingredients

Carrot Cake Whoopie

2 Cups All-Purpose Flour
½ teaspoon Baking Soda
1 teaspoon Baking Powder
1 teaspoon Ground Cinnamon
1 teaspoon Ground Ginger
½ teaspoon Ground Nutmeg
½ teaspoon salt
½ cup (1 stick) unsalted butter, at room temperature
½ cup (packed) light brown sugar
½ cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
2 medium carrots, grated (about 2 cups)

Directions

1. Position rack in the center of the oven and preheat the oven to 350degreeF. Line two baking sheets with parchment paper.
2. Sift together the flour, baking soda, baking powder, cinnamon, ginger, nutmeg, and salt onto a sheet of waxed paper.
3. In the work bowl of a stand mixer fitted with the paddle attachment, beat together the butter and both sugars until light and creamy, about 5 minutes. Scrape down the sides of the bowl with a rubber spatula, then add the eggs and the vanilla and beat until combined. Mix in the flour mixture just until combined, then add the carrots, raisins, and coconut (if using). Chill the batter in the refrigerator for at least 1 hour.
4. Using a small ice-cream scoop or 2-tablespoon scoop, drop about 2 tablespoons of batter onto one of the prepared baking sheets and repeat, spacing them at least 2 inches apart. Bake one sheet at a time for about 20 minutes each or until the cake spring back when pressed gently. Remove from the oven and let the cakes cool in the pan for at least 5 minutes before transferring them to a rack to cool completely.

Orange Cream Cheese Filling

1 ¼ cups confectioners' sugar
6 ounces cream cheese, at room temperature
Grated zest of 1 orange, optional
½ cup (1 stick) butter, at room temperature
½ teaspoon vanilla extract
1 teaspoon fresh orange juice

1. In the work bowl of a stand mixer fitted with the paddle attachment, beat together the cream cheese and sugar on low speed until combined. Add the orange zest, butter, vanilla, and orange juice. Increase the speed to medium and beat until creamy and smooth, about 4 minutes.
2. Assembling the whoopee pies: Spread the filling onto the flat side of one cake using a knife or spoon. Top it with another cake, flat-side down. Repeat with the rest of the cakes and filling

4th Place

Elizabeth Pokrivka – York County

Twice the Pumpkin Whoopie Pies

Cake:

1 cup coconut oil, melted
2 cups dark brown sugar
2 cups canned pumpkin
2 eggs
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon cinnamon extract
2 teaspoon cinnamon
1 ½ teaspoon ground ginger
¼ teaspoon ground cloves

Preheat oven to 350. Cream sugar and oil together. Add pumpkin, eggs and extract. Mix until smooth. In a separate bowl, combine flour, salt, baking powder, baking soda, and spices. Combine. With mixer on medium gradually add dry ingredients to wet until fully combined.

Drop by ¼ cup scoops on greased cookie sheet. Bake for 12-15 minutes or until top springs back when pressed lightly with a finger. Cool and fill with filling (see below)

Pumpkin Filling:

½ cup Crisco (white)
½ cup canned pumpkin
1 ½ cup confectioners' sugar
1 cup marshmallow fluff
½ teaspoon cinnamon extract

Beat together until smooth. Sandwich between two cooled whoopie pie cakes. Serve and enjoy.

5th Place
Sara Kurtz – Lehigh County

Mint Chocolate Chip Whoopie Pies

1 ½ cups flour
½ teaspoon salt
¾ cup dark cocoa
½ teaspoon espresso powder
1 teaspoon baking soda
1 teaspoon baking powder
½ cup butter flavored Crisco
¾ cup granulated sugar
½ cup light brown sugar
1 large egg
1 teaspoon vanilla extract
1 cup buttermilk

Heat oven to 350 degrees. Line cookie sheet with parchment paper.

Mix flour, salt, cocoa, espresso powder, baking soda and baking powder together and set aside. In a large mixing bowl, beat Crisco and sugars together for 3 minutes or until well blended. Add egg and vanilla and mix until well blended. Slowly add flour mixture alternately with buttermilk until well mixed.

Using a 2-tablespoon scoop, drop dough onto prepared cookie sheets 2 inches apart and bake for 11-12 minutes or until done. Remove from oven and cool on pan for 5 minutes. Remove from pan and cool on a cooling rack. When cool, place filling between cakes.

Mint Chocolate Chip Filling

¾ cup butter, softened
6 ounces cream cheese, softened
Pinch pink Himalayan salt
2 teaspoons crème de menthe
1 pound confectioners' sugar
½ teaspoon vanilla extract
½ cup mini semi-sweet chocolate chips

In a large mixing bowl, beat butter and cream cheese until well blended and smooth. Add salt, crème de menthe and vanilla extract until well mixed. Slowly add confections sugar until mixed. If desired, you can add a few drops of green food coloring. Beat on high power for 2-3 minutes or until light and fluffy. Add chocolate chips and mix until well blended.

Yields: 1 ½ dozen