

martha stewart



## Peanut Butter Whoopie Pies

Our mini whoopie pies get an extra boost from a rich peanut-butter-flavored filling and a swirl of melted chocolate on top.

**YIELD:** MAKES 18 COOKIE SANDWICHES



### INGREDIENTS

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- 1 3/4 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder (not Dutch process)
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon fine salt
- 4 tablespoons unsalted butter, softened
- 1/4 cup vegetable shortening
- 1/2 cup granulated sugar
- 1/2 cup packed dark-brown sugar
- 1 large egg
- 1 cup whole milk
- 1 teaspoon pure vanilla extract
- Peanut Butter Buttercream
- 2 ounces bittersweet chocolate, finely chopped

### DIRECTIONS

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1. Preheat oven to 375 degrees. Line two large baking sheets with parchment paper; set aside. Sift together

- flour, cocoa, baking soda, and salt into a small bowl; set aside.
2. Add butter, shortening, and sugars to the bowl of an electric mixer fitted with the paddle attachment; cream on high speed until smooth, about 3 minutes. Add egg; beat until pale and fluffy, about 2 minutes. Add half the flour mixture, then the milk and vanilla; beat until combined. Add the remaining flour mixture. Beat together, scraping down sides of bowl with a rubber spatula as needed.
  3. Drop 12 slightly rounded tablespoons of batter 2 inches apart on each baking sheet. Bake the cookies in the upper and lower thirds of oven, 10 minutes; switch the positions of the baking sheets, and rotate each one. Continue baking until the cookies spring back to the touch, 2 to 4 minutes more.
  4. Remove from oven; let cookies cool on baking sheets, 10 minutes. Transfer with a metal spatula to a wire rack; let cool completely. Meanwhile, line a cooled baking sheet with a new piece of parchment; repeat process with remaining batter.
  5. Spread 1 scant tablespoon buttercream on flat sides of half the cookies. Top each with one of the remaining cookies, flat side down, and gently press together. Transfer pies to a tray.
  6. Melt half the chocolate in a saucepan over low heat, stirring until smooth. Remove from heat; add remaining chocolate, and stir until melted and smooth. Transfer to a pastry bag fitted with a plain round tip (Ateco #2 or #3) or a small parchment cone. Pipe chocolate in a spiral pattern on top of each pie. Let chocolate set before serving, about 1 hour.

## COOK'S NOTES

These whoopie pies are best eaten the day they are made.

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## Peanut Butter Buttercream

Use this to make our Peanut Butter Whoopie Pies.

**YIELD:** MAKES ABOUT 1 CUP



### INGREDIENTS

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- 2/3 cup natural, creamy peanut butter
- 8 tablespoons (1 stick) unsalted butter, softened
- 3/4 cup confectioners' sugar
- Fine salt (optional)

### DIRECTIONS

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1. Cream peanut butter and butter in the bowl of an electric mixer fitted with the paddle attachment on high speed. On low speed, mix in sugar until combined, then beat mixture on high speed until fluffy and smooth, about 3 minutes. Add salt to taste, if desired. Use immediately.

### COOK'S NOTES

Natural peanut butter comes salted or unsalted; if necessary, add salt to taste.