The Best Whoopie Pie Recipe

Two pillowy devil's-food cookies enclosing a cloud-like marshmallow filling it's a child's dream of a cookie, but you'll no doubt find them quite tasty, too.

By [The Good Housekeeping Test Kitchen](http://www.goodhousekeeping.com/author/11306/the-good-housekeeping-test-kitchen/)

**TOTAL TIME:**0:12

**COOK:**0:12

**LEVEL:**Easy

**YIELD:**12 pies

Ingredients

Cookie Dough:

* 2 c. all-purpose flour
* 1 c. sugar
* ¾ c. milk
* ½ c. unsweetened cocoa
* 6 tbsp. butter or margarine
* 1 tsp. baking soda
* 1 tsp. vanilla extract
* ¼ tsp. salt
* 1 large egg

Marshmallow Creme Filling:

* 6 tbsp. butter or margarine
* 1 c. confectioners' sugar
* 1 jar marshmallow creme
* 1 tsp. vanilla extract

Directions

1. Preheat oven to 350 degrees F. Grease 2 large cookie sheets.
2. **Prepare Cookie Dough:** In large bowl, with spoon, mix all dough ingredients until smooth.
3. Drop dough by heaping tablespoons, 2 inches apart, on each prepared cookie sheet. (There will be 12 rounds per sheet.)
4. Bake 12 to 14 minutes, rotating sheets between upper and lower racks halfway through baking, until puffy and toothpick inserted in center comes out clean. With wide spatula, transfer cookies to wire racks to cool completely.
5. **Prepare Marshmallow Creme Filling:** In large bowl, with mixer at medium speed, beat butter until smooth. Reduce speed to low; gradually beat in confectioners' sugar. Beat in marshmallow creme and vanilla until smooth.
6. Spread 1 rounded tablespoon filling on flat side of 12 cookies. Top with remaining cookies.