

Whoopie Pies

MAKES 6 PIES

Don't be tempted to bake all the cakes on one baking sheet; the batter needs room to spread in the oven.

CAKES

- 2 cups (10 ounces) all-purpose flour
- ½ cup (1 ½ ounces) Dutch-processed cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 8 tablespoons unsalted butter, softened but still cool
- 1 cup packed (7 ounces) light brown sugar
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 1 cup buttermilk

FILLING

- 12 tablespoons unsalted butter, softened but still cool
- 1 ¼ cups (5 ounces) confectioners' sugar
- 1 ½ teaspoons vanilla extract
- ½ teaspoon salt
- 2 ½ cups marshmallow crème

1. FOR THE CAKES: Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Whisk flour, cocoa powder, baking soda, and salt in medium bowl.

2. Using stand mixer fitted with paddle, beat butter and sugar on medium-high speed until fluffy, about 4 minutes. Beat in egg until incorporated, scraping down sides of bowl as necessary, then beat in vanilla. Reduce speed to low and beat in flour mixture in 3 additions, alternating with buttermilk in 2 additions. Give batter final stir by hand.

3. Using ⅓-cup measure, scoop 6 mounds of batter onto each baking sheet, spacing mounds about 3 inches apart. Bake until cakes spring back when pressed, 15 to 18 minutes, switching and rotating baking sheets halfway through baking. Let cool completely on baking sheets, at least 1 hour.

WHAT'S UP, WHOOPIE PIE?

4. FOR THE FILLING: Using stand mixer fitted with paddle, beat butter and sugar on medium speed until fluffy, about 2 minutes. Beat in vanilla and salt. Beat in marshmallow crème until incorporated, about 2 minutes. Refrigerate filling until slightly firm, about 30 minutes. (Bowl can be wrapped and refrigerated for up to 2 days.)

5. Dollop ⅓ cup filling on center of flat side of 6 cakes. Top with flat side of remaining 6 cakes and gently press until filling spreads to edge of cake. Serve. (Whoopie pies can be refrigerated for up to 3 days.)

Where did whoopie pies originate? Both Maine and Pennsylvania—the Pennsylvania Dutch of Lancaster County, to be specific—claim whoopie pies as their own. Maine's earliest claim dates back to 1925, when Labadie's Bakery in Lewiston first sold whoopie pies to the public. Some research showed that the Berwick Cake Company began manufacturing Whoopie! Pies (the exclamation point was part of the name) in 1927. These sources claim that whoopie pies were named after the musical *Whoopie!*; *Whoopie!* had its debut in Boston in 1927. In addition, Marshmallow Fluff, a key ingredient in many whoopie pie recipes, had been invented in nearby Lynn seven years earlier.

What about Pennsylvania's claim on whoopie pies? We found an article in a copy of the *Gettysburg Times* from 1982 that spoke of a chocolate cake sandwich with a fluffy cream center. These sandwiches were called gobs and were sold by the Dutch Maid Bakery of Gettstown. While the name was different, the description (and a huge picture) showed that these were no doubt whoopie pies. The Dutch Maid Bakery purchased the rights to the gob in 1980 from the Harms and Boyer Baking Company also of Pennsylvania, which had started manufacturing gobs in 1927. Maine might have a few years on Pennsylvania when it comes to whoopie pies, but who's to know for sure?