

# Chocolate Whoopie Pies

Classic Chocolate Whoopie Pies with soft cocoa cookies and creamy vanilla filling. Easy recipe makes 12 delicious sandwich treats perfect for dessert.

20 min

PREP

10 min

COOK

30 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

## Chocolate Whoopie Pies

## Ingredients

- 2 cup flour
- 1 cup cocoa powder
- 1 cup unsalted butter
- 1 cup granulated sugar
- 1 egg
- 1 cup buttermilk
- 1 tsp baking soda
- 1 tsp vanilla extract
- 1 tsp salt
- 1 cup powdered sugar
- 2 tbsp heavy cream

## Instructions

- 1 Prepare for baking**

Preheat your oven to 375°F (190°C). Line two large baking sheets with parchment paper and set aside.
- 2 Mix dry ingredients**

In a medium bowl, whisk together 2 cups all-purpose flour, 1 cup unsweetened cocoa powder, 1 teaspoon baking soda, and 1 teaspoon salt until evenly combined. Set aside.
- 3 Make cookie batter**

In a large bowl, cream 1 cup softened butter with 1 cup granulated sugar using an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- 4** Beat in 1 large egg and 1 teaspoon vanilla extract until well combined, scraping down bowl sides as needed.
- 5** Add one-third of the flour mixture to the butter mixture and mix on low speed until just combined. Pour in half of 1 cup buttermilk and mix until just incorporated.
- 6** Add half of the remaining flour mixture, mix until just combined, then add the remaining buttermilk. Finish with the last of the flour mixture, mixing only until no streaks of flour remain.

- 7 Bake the cookies**

Drop rounded 2-tablespoon portions of batter onto the prepared baking sheets, spacing them 2 inches apart. Bake for 10-12 minutes, until the tops spring back lightly when touched.
- 8** Cool cookies on the baking sheets for 5 minutes, then transfer to wire racks to cool completely, about 30 minutes.
- 9 Make the filling**

In a medium bowl, beat 1 cup softened butter with an electric mixer on medium speed until creamy and light, about 2 minutes.
- 10** Gradually add 1 cup powdered sugar, beating until smooth. Add 2 tablespoons heavy cream and 1 teaspoon vanilla extract, then beat on high speed until filling is fluffy and spreadable, about 2-3 minutes.
- 11 Assemble whoopie pies**

Turn half of the cooled cookies flat-side up. Spread or pipe about 2 tablespoons of filling onto each. Top with remaining cookies, flat-side down, and gently press to spread filling to the edges.
- 12** Refrigerate assembled whoopie pies for at least 1 hour to firm the filling before serving. Store covered in refrigerator for up to 3 days.

## Tips

Use room temperature ingredients for both cookies and filling to ensure smooth mixing and even texture throughout.

Chill the cookie dough for 30 minutes before baking to help maintain shape and create more uniform cookies.

Use a cookie scoop or measuring spoon to portion dough evenly, ensuring all whoopie pies are the same size for professional presentation.

Allow cookies to cool completely on wire racks before filling to prevent the cream from melting and becoming runny.

Match similar-sized cookie halves when assembling to create neat, balanced whoopie pies that are easier to eat.

If your filling is too thick, add cream one teaspoon at a time. If too thin, gradually add more powdered sugar until desired consistency is reached.

Roll the edges of filled whoopie pies in mini chocolate chips, sprinkles, or chopped nuts for extra flavor and visual appeal.

Store assembled whoopie pies in the refrigerator overnight before serving - this allows flavors to meld and creates the perfect soft texture.