

## WHOOPIE PIES

### Whoopie Pies:

3/4 CUP GRANULATED SUGAR  
1/3 CUP HERSHEY'S COCOA  
2 CUPS SELF-RISING WHITE LILY FLOUR  
1 EGG  
1/2 CUP SHORTENING  
1/2 CUP WATER  
1/3 CUP OIL

Place ingredients in a large bowl and mix thoroughly. Drop onto cookie sheet lined with parchment with 1 1/2 tbsp. cookie scoop or by tablespoons. Bake at 350 degrees for 10 minutes.

Option: For a dark chocolate cake use 1/2 cup cocoa or use the dark cocoa powder.

### Whoppie Pie Fluff:

1/2 CUP SHORTENING  
3 TBSP. BUTTER OR MARGARINE  
1/2 CUP CONFECTIONERS SUGAR  
7 OZ. MARSHMALLOW FLUFF  
1 TSP. VANILLA  
DASH OF SALT

Mix ingredients for the filling together until creamy and smooth. Pipe between 2 cooled cookies. Cakes are very delicate so piping the filling works best. If you spread it, you must be very careful. Filling may be doubled.

**MAKES 1 DOZEN WOOPIE PIES**