

# A Recipe From *tikkido*

## Chocolate Whoopie Pies

<https://tikkido.com/blog/chocolate-whoopie-pie-recipe>

### Whoopie Pie Cookie Ingredients:

- 2 cups sugar
- 1 cup shortening
- 2 eggs
- 4 cups flour
- 1 cup cocoa powder
- 2 teaspoons vanilla
- 1 teaspoon salt
- 1 cup milk
- 1 Tablespoon white vinegar
- 2 teaspoons baking soda
- 1 cup hot water

### Whoopie Pie Filling Ingredients:

- 2 egg whites
- 2 teaspoons vanilla
- 3 ½ cups powdered sugar
- 4 tablespoons flour
- 2 tablespoons milk
- 1½ cups white Crisco
- Pinch salt

### Instructions

1. Cream sugar and shortening. Add eggs, and beat until fluffy.
2. Stir together flour, cocoa, and salt. Add the vinegar to the milk and stir. Add dry ingredients to creamed mixture alternately with the sour milk. Add vanilla.
3. Dissolve baking soda in hot water and add last. Mix well.
4. Scoop cookie batter on a parchment lined cookie sheet, and bake for 8-10 minutes at 400 degrees Fahrenheit.
5. For filling, beat egg whites until soft peaks form. Use a whisk attachment. Add vanilla and beat a few minutes longer.
6. Gradually add the powdered sugar, flour, milk, salt, and Crisco. Beat until fluffy, smooth, and spreadable.

