



# Cookie Dough Whoopie Pies

**INGREDIENTS:** (makes 16 to 18 pies)

**Whoopie Pie:**

- 2 sticks (8 oz) salted butter (softened)
- 2 cups sugar
- 2 eggs
- 1 1/2 cups milk
- 2 Tablespoons vanilla
- 3 1/2 cups flour
- 1 1/2 cups cocoa powder
- 1 teaspoon salt
- 1 Tablespoon baking soda
- 1 teaspoon baking powder

**Cookie Dough Filling:**

- 2 sticks (8 oz.) unsalted butter(softened)
- 2 sticks (8 oz.) salted butter(softened)
- 2 cups powdered sugar
- 1 cup brown sugar (packed)
- 3 Tablespoons vanilla
- 1/3 cup flour
- 1 12 oz bag of mini chocolate chips.

**DIRECTIONS:**

**Whoopie Pie:**

- Preheat oven to 400F degrees
- Spray a whoopie pie pan with non-stick cooking spray.
- Use a mixer to cream together butter and sugar.
- Add milk, eggs and vanilla and beat until combined.
- Add dry ingredients (add flour last and gradually) and beat until smooth.
- Use a large cookie scoop (2-3 Tablespoons) to drop dough into each whoopie pie cavity. Gently press dough into cavity.
- Bake for 8-10 minutes- don't overbake- cake should be springy to the touch, not hard like a cookie.
- Cool on a wire rack.

**Filling:**

- Place all filling ingredients except mini chips into a large mixing bowl and beat with mixer on low until combined and then high until light and fluffy.
- Add half of mini chips and blend in well.
- Scoop about 2 Tablespoons of filling onto one half of a whoopie pie.
- Press the other half on top very gently until filling spreads to edges.
- Pour remaining mini chips into a bowl and roll edges of filling in them to coat the sides.