

A recipe from *Some Kitchen Stories*

Thin Mint Whoopie Pies

Adapted from *Gourmet* and Simply Recipes | Yields: 8 Servings | Total Time: 1 hr 30 min

Note: Cakes can be made three days ahead and kept at room temperature. Store in an airtight container and layer between wax paper.

Ingredients

For cakes

2 Cups of all-purpose flour
1/2 Cup of Dutch-process cocoa powder
1 and 1/4 Teaspoons of baking soda
1 Teaspoon of salt
1 Cup of well-shaken buttermilk
1 Teaspoon of vanilla
1 Stick (1/2 Cup) of unsalted butter, softened
1 Cup of packed brown sugar
1 Large egg

For filling

8 TBsps of butter, room temperature
1 TBp of milk
1/4 to 1/2 Teaspoon of peppermint extract
2 Cups of powdered sugar

Chocolate chips (optional)

Prepare

1. Preheat oven to 350 F. Butter two large baking sheets.
2. In a bowl, whisk together the flour, cocoa, baking soda and salt until combined.
3. In a measuring cup, stir together the buttermilk and vanilla.
4. In a large bowl with an electric mixer, beat the butter and brown sugar at medium-high speed for about 3-5 minutes until pale and fluffy.
5. Add egg to sugar mixture and beat until well combined.
6. Reduce speed to low and alternately mix in flour mixture and vanilla buttermilk in batches, beginning and ending with flour. Occasionally, scrape down the sides of the bowl and mix until smooth. Do not overmix.

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7. Spoon mounds of batter (use a 1/4 cup) onto buttered baking sheets, about 2 inches apart.
8. Bake in upper and lower thirds of oven for 11 to 13 minutes, rotating pans once halfway through baking. Tops should be puffed and the cakes should spring back when touched.
9. Cool cakes completely on a rack.
10. **Make buttercream filling:** In an electric mixer, beat the butter at medium speed until creamy. Beat in milk and mint extract.
11. Slowly add in the powdered sugar on low speed, stopping every now and then to scrape down sides, until filling is light and fluffy. Add more mint or powdered sugar, to taste. We ended by folding in some chocolate chips.
12. Assemble whoopie pies by spreading a rounded tablespoon of filling on flat sides of cakes and top with remaining cakes.