

# Red Velvet Whoopie Pies

The recipe for whoopie pies has its origins with the Amish, and in Lancaster county, Pennsylvania, it is not uncommon to find roadside farm stands offering these desserts. Amish cooking is about old recipes that have fed families for generations, with no trendy or cross-cultural fusions or mixtures. These cake-like whoopie pies were considered a special treat because they were originally made from leftover batter. According to Amish legend, when children would find these treats in their lunch bags, they would shout "Whoopie!" I used Red Velvet Cake mix to create a special Valentine treat for all the sweeties in my life.



- 1 box Red Velvet Cake Mix
- ½ cup oil
- 2 Tablespoons Water
- 2 eggs

Combine dry cake mix with oil water and eggs. Use a 2 oz cookie dough scoop to drop scoops of dough onto cookie sheet 2 inches apart. Bake 325 degrees for about 13 minutes. Cool on wire rack.

Filling:

- 1 stick soft butter
- 1 cup powdered sugar
- 2 cups marshmallow cream
- 1 teaspoon vanilla

Beat together butter and powdered sugar. Beat in the marshmallow cream and vanilla, blending until smooth. Spoon about a Tablespoon of filling onto the bottom of a cookie. Press the bottom of another cookie on top of filling to make a sandwich. Repeat with remaining cookies and filling. Store pies between layers of wax paper in airtight container and refrigerate for up to 2 days.