



Wannabe Whoopie Pies

BAH Note: I do plan to go back and make the Vanilla Wafers again, closely following the directions, to get an accurate sense of what they're really supposed to be. While the recipe states a yield of 5 dozen cookies, this attempt yielded maybe two dozen. I stored them on a plate covered with plastic wrap and noticed that they were going stale after only two days. So assuming that they really are supposed to be thin, cakey rounds, I'd recommend not letting them sit around too long. These Wannabe Whoopie Pies would be fun to serve after a casual dinner party (just be sure your marshmallow toaster isn't already toasted him/herself because cleaning up burnt marshmallow off the stove is no way to end an evening).

BAH Tip: I used a burner on my gas stove top to melt the marshmallow. Don't have a gas stove? Further tests revealed that I could get similar results by microwaving a full size marshmallow for 8 to 10 seconds on 30% power. It won't brown up but it will get warm and melty. As soon as you see the marshmallow begin to puff up, regardless of how much time is left, pull it out of the microwave and carefully transfer it from the plate onto the cookies with a spoon.

- 1/4 pound butter (mine was softened a bit)
- 1 cup sugar
- 1 1/2 cup sifted flour
- 2 eggs
- 1/2 cup milk
- 2 teaspoons vanilla
- bamboo skewers
- marshmallows

Heat the oven to 400 degrees. Line two sheet pans with parchment paper and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter until soft. Gradually add the sugar and blend well.

Add the eggs, one at a time, blending thoroughly after each.

Add the flour and milk in two or three additions, beginning and ending with the flour.

Add the vanilla and mix to combine.

Using a small ice cream scoop, drop six portions of dough on a cookie sheet. Space the dough so that there is about two inches between each portion. Bake for 10 minutes until the edges turn golden brown.

Cool on the pan for 5 minutes then transfer the cookies to a rack to cool completely. Repeat with remaining dough, baking one pan at a time.

When ready to assemble the Pies, place two cookies face down on a plate. Place a marshmallow on the end of a bamboo skewer and carefully toast it over a gas stove top burner. When the marshmallow is toasted, place it on top of one cookie. Top with the second cookie and carefully remove the skewer from the marshmallow.

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