



Whoopie Pie Peanut Butter Filling

Adapted from Pretty.Good.Food.

BAH Note: I used Abby Dodge's method of adding marshmallow fluff to buttercream frosting for the filling. If you don't have any marshmallow fluff, increase the amount of peanut butter by 1/4 cup.

- 1/4 cup marshmallow fluff
- 1/2 cup peanut butter
- 3/4 cup butter, at room temperature
- 3/4 cup confectioner's sugar
- 1/2 teaspoon salt

In the workbowl of a stand mixer fitted with a paddle attachment, beat the marshmallow, peanut butter, and butter until creamy. Reduce the speed to low, add the powdered sugar and salt, and mix until combined. Increase the speed to medium and mix until the filling is light and fluffy, about 4 minutes.

Spread the filling on the flat side of a cooled cake. Top with a second cake and enjoy. Should you have any leftovers, store them in an airtight container.

whoopie pie peanut butter filling was posted by wendi on 1 December 2010 at bonappetithon.com