

Whoopie Pies

2 cups sugar	2 tsp. salt
1 cup shortening	2 tsp. vanilla
2 eggs	1 cup hot water
3/4 cup cocoa	1 cup sour milk or buttermilk
2 tsp. soda	4 cups flour

Mix and drop 2 tablespoonfuls on cookie sheet. Spread them out a little so they won't be so thick. At least I don't like thick whoopie pies... too much cake. Bake at 400 for 7 min.

Filling:

3 egg whites	2 tsp. vanilla	6 tsp. flour
6 tsp. milk	3 cups powdered sugar	1 1/2 cup Crisco

Beat egg whites until stiff. Add vanilla, flour milk, and powdered sugar. Beat and cream, then add Crisco. Spread filling on bottom side of one cookie. Top with another cookie.
Yield: 66 cookies (33 sandwiches)



Recipe adapted from the Tasty Favorites cookbook

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