



Whoopie Pies

READY IN



92 min.

SERVINGS



25

CALORIES



507 kcal

DESSERT

Ingredients

- 2 teaspoons almond extract
- 1 teaspoon double-acting baking powder
- 1 tablespoon baking soda
- 1 cup brown sugar packed
- 2 cups buttermilk
- 5 cups powdered sugar
- 16 ounce cream cheese at room temperature
- 2 eggs
- 3.3 cups flour all-purpose

- 0.8 cup granulated sugar
- 0.5 teaspoon sea salt fine
- 1.5 teaspoons sea salt fine
- 1 cup bittersweet chocolate cooled melted
- 2 sticks butter unsalted at room temperature
- 3 sticks butter unsalted at room temperature
- 1.8 cup cocoa powder unsweetened (not Dutch processed)
- 1 teaspoon vanilla extract pure

Equipment

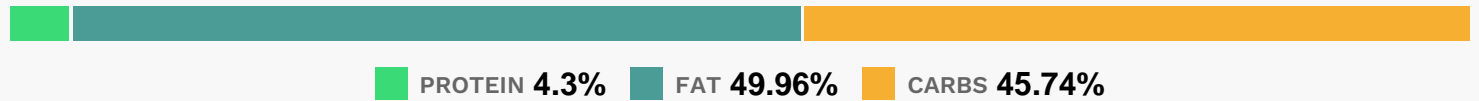
- bowl
- baking sheet
- baking paper
- oven
- whisk
- blender
- hand mixer
- ice cream scoop

Directions

- Cook's Note: Make sure all of your ingredients are at room temperature.
- Preheat your oven to 400 degrees F. Line 2 baking sheets with parchment paper.
- Sift the flour, cocoa, baking soda, baking powder and salt together onto parchment paper. With an electric mixer on medium-high speed, cream the butter and sugars until light and fluffy, 4 or 5 minutes.
- Add your eggs, 1 at a time, mixing until completely incorporated before adding the other egg.
- Mix in the chocolate and vanilla, making sure to combine really well. Turn the mixer to low and slowly add the dry ingredients, alternating with the buttermilk, in 3 batches, starting and ending with the flour mixture. Make sure to let it mix thoroughly.
- Heap the batter onto the baking sheets with a 1-ounce ice cream scoop.

- Bake until the tops crack, 12 to 15 minutes or so. Cool on a rack. Repeat with the remaining batter.
- Spread 2 heaping tablespoons of Cream Cheese Filling onto half of the cakes. Sandwich together with the other cake halves. Refrigerate for 1 hour. Store in an airtight container in refrigerator for up to a week, and allow to come to room temperature 1 hour before serving.
- Cream the cream cheese, butter, salt and almond extract in a mixer on low speed with the whisk attachment. Slowly add the confectioners' sugar and mix until smooth. Scrape down the sides and bottom of the bowl when necessary.;

Nutrition Facts



Properties

Glycemic Index:11.8, Glycemic Load:13.76, Inflammation Score:-6, Nutrition Score:8.8573912952257%

Flavonoids

Catechin: 3.9mg, Catechin: 3.9mg, Catechin: 3.9mg, Catechin: 3.9mg Epicatechin: 11.83mg, Epicatechin: 11.83mg, Epicatechin: 11.83mg, Epicatechin: 11.83mg Quercetin: 0.6mg, Quercetin: 0.6mg, Quercetin: 0.6mg, Quercetin: 0.6mg

Nutrients (% of daily need)

Calories: 507.26kcal (25.36%), Fat: 29.23g (44.97%), Saturated Fat: 17.8g (111.26%), Carbohydrates: 60.2g (20.07%), Net Carbohydrates: 56.97g (20.72%), Sugar: 42.42g (47.13%), Cholesterol: 82.54mg (27.51%), Sodium: 424.28mg (18.45%), Alcohol: 0.17g (100%), Alcohol %: 0.16% (100%), Caffeine: 19.87mg (6.62%), Protein: 5.67g (11.33%), Manganese: 0.45mg (22.38%), Copper: 0.36mg (17.99%), Vitamin A: 862.63IU (17.25%), Selenium: 10.82µg (15.46%), Phosphorus: 131.95mg (13.2%), Fiber: 3.23g (12.91%), Magnesium: 51.26mg (12.81%), Iron: 2.22mg (12.36%), Vitamin B2: 0.2mg (11.93%), Vitamin B1: 0.15mg (10.02%), Folate: 36.68µg (9.17%), Calcium: 78.73mg (7.87%), Potassium: 221.82mg (6.34%), Zinc: 0.95mg (6.3%), Vitamin B3: 1.21mg (6.03%), Vitamin E: 0.79mg (5.25%), Vitamin D: 0.66µg (4.39%), Vitamin B5: 0.37mg (3.74%), Vitamin B12: 0.21µg (3.51%), Vitamin K: 2.73µg (2.6%), Vitamin B6: 0.04mg (2.21%)