

WHOOPIE PIE FILLINGS

Fills 6 pies

Fluff Filling

½ cup (1 stick) unsalted butter, room temperature

1 cup sifted confectioners' sugar

½ of 7 ½ oz jar marshmallow Fluff (or 3.75 oz)

1 teaspoon pure vanilla extract Optional; non-pareils, mini chocolate chips, sprinkles, powdered sugar

Put butter and sugar in bowl and cream together with an electric mixer until pale and fluffy, about 3 minutes. Add Fluff and vanilla and continue mixing until well combined.

Spread filling on flat side of one whoopie pie and top with another whoopie pie to make a sandwich.

Roll exposed filling edges in colored nonpareils, sprinkles or mini choc chips and dust with powdered sugar.



THE CULINARY PLAYGROUND

16 Manning Street, Derry, NH 03038