

Thank you for your generous offer to make whoopie pies for the chicken barbecue. Please remember to have them in the school office anytime during school hours on Thursday, October 14th, or by 9:00 AM on Friday, October 15th. We really need them no later than 9:00 AM on Friday since we will be putting together the BBQ dinners starting early in the day. Whoopie pies must be at least 3 inches in diameter and wrapped in clear plastic wrap (no colors or designs)

Due to health concerns, we ask that you do not use a frosting containing raw eggs. Please use the frosting listed on the back (a six-pound tub will make 60 whoopie pies), or the recipe included on this sheet. **WHOOPIE PIES CAN BE MADE AHEAD AND FROZEN!!!**

Whoopie Pies (makes 20 pies)

2 cups sugar

1/2 tsp. salt

1 cup shortening (i.e. Crisco)

2 tsp. vanilla

2 eggs

4 cups flour (Gold Medal all-purpose. Local mill flour doesn't work as well)

2 tsp. baking soda

1 cup dark cocoa powder

1 cup thick sour milk (you can make your own sour milk with 1 cup milk and 1 Tbsp. vinegar)

1 cup cold water

Pre-heat oven to 350 degrees.

Cream together sugar, salt, shortening, vanilla and eggs.

Sift into separate bowl the flour, baking soda and cocoa powder.

Add sifted mixture to the first mixture, plus sour milk and water.

Beat well.

Drop by heaping tablespoon or serving spoon onto lightly greased cookie sheet.

(or you can line your cookie sheet with parchment paper.)

Bake until firm to touch (8-10 minutes).

Cool and put icing filling between 2 cookies.

Frosting for Whoopie Pies

(this will frost 25 whoopie pies)

1 ½ cup Crisco

2 tsp. vanilla

4 Tbsp. flour

1 box (1 lb.) 10x sugar (or 4 cups)

4 Tbsp. milk

Mix together.

Frosting can be purchased in six-pound tubs at:

Glenwood Foods Discount Groceries, Rt. 322, Hinkletown

from CCS, take Rt 23 west to Rt 322 west to Hinkletown. Glenwood is on your right.

The frosting is in the refridgerated section next to the milk, in big white 6 lb. tubs, cost is \$7.95 for 6 lb. and is labeled “Frosting”. A 3lb tub is \$4.75.

Route 10 Market, Route 10, 1.0 mile south of Honey Brook, on your right, inside produce building by farm, on bottom shelf at end of isle near refridgerated section. Cost is

\$7.75 for 6 lb. tub. They also have smaller tubs. In big white tubs labeled “Frosting”

Stoltzfus Bulk Foods, Glick Rd. \$7.89 6 lb. tub, or \$4.29 3lb tub.

You can purchase pre-cut 10”x10” clear plastic wrap in a roll at B & G Paper Products on Rte. 23 in New Holland. It is the exact size to wrap a whoopie pie. It comes in a box of 1900 perforated sheets for \$14.60. If you’re making a lot of whoopie pies and have a lot more years to bake at Conestoga, it might be worth it!

Pies should be
3 inches in
diameter.