THE ORIGINAL RECIPE · VINTAGE KITCHEN NOTES

Classic Chocolate Whoopie Pies

The first version of my whoopie pies, more like chocolate cake tops sandwiched with a cream cheese filling. A small batch, with butter, a touch of coffee, and a thick, not-too-sweet filling.

MAKES	PREP	CHILL	BAKE
10 whoopie pies	15 minutes	About 2 hours	12–15 minutes

Ingredients

SOFT CHOCOLATE COOKIES

- 3 tablespoons unsalted butter, at room temperature
- 3 tablespoons oil
- ½ cup brown sugar
- 1 egg, at room temperature
- 1 teaspoon pure vanilla extract or paste
- 1 teaspoon instant coffee powder or ½ teaspoon coffee extract
- ¾ cup all-purpose or cake flour
- ⅓ cup unsweetened cocoa powder (I use Dutch-processed)
- ½ teaspoon baking soda
- ¼ teaspoon salt

FILLING

- 2 tablespoons cream cheese, at room temperature
- 1 tablespoon unsalted butter, at room temperature
- 1 to 1½ cups powdered sugar



Instructions

SOFT CHOCOLATE COOKIES

1. Beat the softened butter with the oil and brown sugar in a bowl for about 1 minute.
2. Add the egg, vanilla, and coffee and mix until well integrated.
3. Sift the cocoa powder over this mixture and mix.
4. Add the sifted flour, baking soda, and salt in 2 parts. Integrate well, but don't overbeat at this point; only mix to incorporate, because the cakes will be tough if beaten too much. If using an electric mixer, mix at low speed.
5. Cover the bowl and refrigerate for about 2 hours, until firm enough to scoop.
6. Preheat the oven to 350°F.
7. Line a cookie sheet with parchment paper.
8. Scoop portions of chocolate dough and place them on the prepared baking sheet an inch or two apart, as they expand during baking. I use a cookie scoop to make even cookies.
9. Bake for 12 to 15 minutes, until crackled, dry, and still slightly soft when barely pressed.
10. Let cool completely on a wire rack and fill.
11. Once filled, keep the whoopie pies in an airtight container in the fridge. They're best eaten at room temperature, so take them out a little before serving. You can also store the cookies without filling for a few days and fill when ready to eat.

FILLING

1. Mix the softened butter and cream cheese until creamy and smooth.
2. Add 1 cup powdered sugar little by little until it is very thick. Add more sugar if you want a thicker mixture. You might not need to use the whole 1½ cups.

ASSEMBLY

1. Place a teaspoon or two of filling on the flat side of half of the cookies. Spread lightly without reaching the edges. Top with the second cookie and press lightly so the filling spreads and fills the whole cookie.

Storing: the soft cookies keep for a few days in an airtight container or jar. You can also freeze them for a month, always well wrapped. Be careful not to smash them. Refrigerate them once filled (they'll turn softer faster due to the moisture of the filling), and let them come to room temperature before eating.

Cocoa powder: the better the cocoa, the better the flavor of these soft cookies. Always use unsweetened, and, in my experience, the dark ones are the best (this does not apply to the super dark black cocoa used for homemade Oreo cookies).