

VANILLA WHOOPIE PIES from Cooks.com

3 eggs
2 c. sugar
1 c. shortening
1 c. buttermilk
1/4 c. sweet milk
2 tsp. baking soda
1 tsp. vinegar
4 c. flour
3 tsp. baking powder
1 tsp. cream of tartar
1 tsp. vanilla

FILLING:

4 tbsp. flour
2 egg whites
4 tbsp. milk
1 1/2 c. shortening
2 c. powdered sugar
2 tsp. vanilla

COOKIE PART: Cream sugar, shortening and eggs. Combine the baking soda and vinegar with sweet milk. Add that milk combination and buttermilk alternately with flour, baking powder, cream of tartar and vanilla to creamed mixture. Drop by spoonful on greased cookie sheets. Bake at 350 to 375 degrees for about 15 minutes or until cookies spring back when touched with the finger. Let cool before filling.

FILLING PART: Beat first 3 ingredients together. Beat remaining ingredients and combine all. Spread filling on one cookie and top with another. Yields: 20 servings.

We used some sprinkles we had on hand to decorate!

Whoopie Pie by Lovely Lula:

