

Cleo Coyle's Whipped Cream Whoopie Pies!

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.



*This is a lighter version of a classic Whoopie Pie. The chocolate flavor is delicious, making these soft, cake-like cookies tasty treats for snacking or coffee breaks. Or you can sandwich them together to make my summertime version of Whoopie Pies using whipped cream or ice cream as the filling. These days, the prices for regular and light frozen desserts are fairly high, given the amount per box, which makes this recipe a timely one. Not only are these treats versatile (and fun to make), but you are in control of the ingredients, and they're easier on ye olde budget than pre-packaged treats. All reasons I hope you will...**Eat with joy! ~ Cleo***

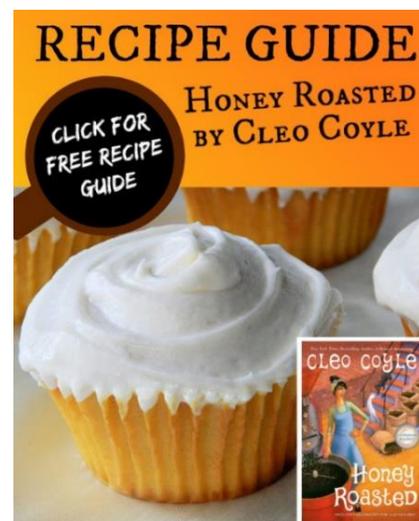
Makes about 24 large or 48 small, cake-like cookies

- 5 tablespoons butter, melted
- 1/3 cup oil (*canola or coconut*)
- 1-1/2 cups all-purpose flour*
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon Kosher salt or coarse sea salt
- 3/4 cup light brown sugar, packed
- 1/2 cup granulated, white sugar
- 1 cup plain yogurt (*you can use low-fat but do not use nonfat; or you can use sour cream instead*)
- 2 large eggs, lightly beaten with fork
- 1 teaspoon pure vanilla extract

**To add more fiber to the recipe, consider replacing 1/2 cup of the all-purpose flour with ["white whole wheat" flour](#).*

Step 1 – Preheat oven to 350° F. Next melt the butter in a saucepan. Stir in the oil and set aside to cool.

Step 2 – *One bowl mixing method:* Sift together flour, unsweetened cocoa, baking powder, baking soda, and salt. Now add in your two sugars, yogurt, eggs, and vanilla. Finally add the *cooled* melted butter and oil mixture. With a spoon or rubber spatula, mix by hand until flour is completely incorporated into a thick batter. Now stir about 50 strokes to blend well. Do not over-mix or you'll develop the gluten in the flour and your Whoopie Pie cookies will be tough instead of tender.



*Free Recipe Guide to Cleo's new culinary mystery **Honey Roasted:** [click here.](#)*





Step 3 – Line a baking sheet with parchment paper. Batter will be thicker than cake batter but thinner than cookie dough. Drop in small mounds with a few inches of space between. Use a tablespoon for large cookies, a teaspoon for smaller ones. Using the back of the spoon, lightly swirl the mounds into even, level, flattish circles.



Step 4 – Bake smaller cookies for about 8 minutes, larger ones for about 10. Remove from oven. I like to slide the entire strip of parchment paper onto the wire rack—this saves time and avoids disturbing the shape of the cookies by moving one at a time with a spatula. Sandwich together with softened ice cream, frozen yogurt, gelato, or try whipped cream!



CHEATER ICE CREAM SANDWICHES: For a lower calorie alternative use whipped cream or Cool Whip (low-fat, vanilla, or chocolate).

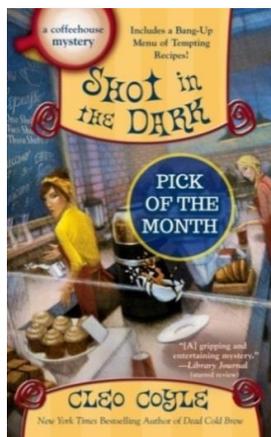
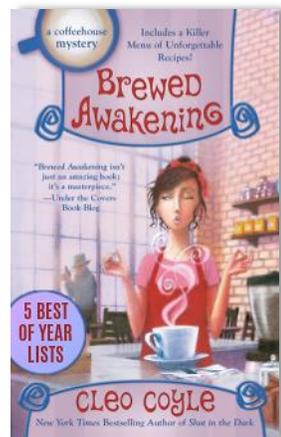
TROUBLESHOOTING NOTES:

(A) Line plate: When making ice cream sandwiches, be sure to cover your plate with wax paper or plastic wrap before placing in the freezer or the bottom half of your sandwich

may stick to the plate. After filling each sandwich, wrap them separately, and store in the freezer.

(B) Cover gently: When using whipped cream, be sure to place the top cookie on very gently.

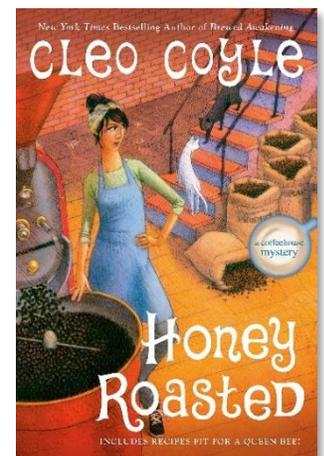
(C) Allow time to freeze: The whipped cream will freeze after 2 to 3 hours. If using whipped cream in a can, you may need to double dose the cream after about an hour in the freezer. Here's why: After the initial hit, the air in the cream deflates. But no worries. The double dosing really does the trick! (See the results on page 1 of this recipe.)



Eat with joy! ~ Cleo

The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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