

Little Bay Baking Company

Chocolate Whoopie Pies

1 bag **Little Bay Baking Yellow Cake Mix**

1 ¼ cup baking cocoa

¾ tsp baking soda

4 large eggs

1 cup granulated sugar

1 1/4 cup rice milk

1 cup vegetable oil

Preheat oven to 350 degrees. In a large bowl, combine dry ingredients. In separate bowl, mix rice milk, eggs, and vegetable oil. Pour into dry ingredients and mix well. Scoop using a large cookie scoop or by tablespoons onto cookie sheets lined with parchment paper. Bake 12 minutes. Makes 60 whoopie rounds. When cooled assemble whoopie pies by taking one round, ice with filling and place another round on top.

Makes 30 3" whoopie pies.

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Whoopie Pie Filling

2 cups confectioners sugar
1 tsp vanilla
½ cup marshmallow cream

¾ cup shortening
3 Tbs rice milk

Blend first 4 ingredients until smooth. Stir in marshmallow cream.

Fills 30 3" whoopie pies. Recipe can be doubled if you like lots of filling in your whoopee pies.