



## **Red Velvet Whoopie Pies**

*Adapted from [sallysbakingaddiction.com](http://sallysbakingaddiction.com)*

### **INGREDIENTS:**

Whoopie Pies:

- 2 cups all-purpose flour (spooned & leveled)
- 3 Tablespoons unsweetened natural cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened to room temperature
- 1 cup packed light brown sugar
- 1 large egg, room temperature
- 2/3 cup buttermilk, room temperature
- 2 teaspoons pure vanilla extract
- gel red food coloring

Filling:

- 6 ounces block cream cheese, softened to room temperature
- 1/4 cup (1/2 stick) unsalted butter, softened to room temperature
- 1 and 1/2 cups confectioners' sugar, sifted (plus more for topping)
- 1/2 teaspoon pure vanilla extract

Optional:

- Pecans

### **INSTRUCTIONS:**

1. Preheat the oven to 350°F. Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
2. Whisk the flour, cocoa powder, baking soda, and salt together.

3. In a large bowl using a hand-held or stand mixer fitted with a paddle attachment, beat the butter for 1 minute on medium-high speed until completely smooth and creamy. Add the brown sugar and beat on medium high speed until fluffy and combined. Beat in egg on high speed, scraping down the sides and bottom of the bowl as needed. Once the egg is fully combined, beat in the vanilla and buttermilk. Mixture may look curdled; that's ok.
4. On low speed, slowly mix the dry ingredients into the wet ingredients until combined. Add enough food coloring to achieve a deep red hue (usually about 1 teaspoon gel). Spoon or scoop mounds of batter, about 1 and 1/2 Tablespoons each, onto prepared baking sheets– about 3 inches apart.
5. Bake the cookies for 10-12 minutes or until centers appear set. Allow to cool completely before sandwiching.
6. In a large bowl using a hand-held or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese for 1 minute on high speed until completely smooth and creamy. Beat in the butter until combined. Add the confectioners' sugar and vanilla and beat on medium-high speed until combined and creamy.
7. If you want to include crushed up toasted pecans like Zoe, spread out pecans on a baking sheet lined with parchment paper. Bake in a 350-degree oven for 5 to 10 minutes. Stir or shake the pan occasionally so the nuts brown evenly without burning. Another option is to toast them in a skillet over medium heat until browned (one shade darker than they originally were) and fragrant, about 2 to 5 minutes. Chop them into small pieces using a knife or food processor.
8. Pair the cookies up based on their size. Spread cream cheese filling onto the flat side of one cookie, add some toasted pecans, and sandwich with the other cookie. Repeat with remaining. Sprinkle confectioners' sugar on top of each if desired. Cover leftover whoopie pies and store in the refrigerator for up to 1 week.



Red velvet whoopie pies with [On Air with Zoe Washington](#) by Janae Marks