

Red Velvet Whoopie Pies

Courtesy of PureWow.com

Looking for the perfect homemade love gift this Valentine's Day? This month's recipe is a new spin on a classic dessert. The rich red velvet cookie with cream cheese, marshmallow frosting is Guaranteed to lift an eyebrow or two. Enjoy!



INGREDIENTS

- ½ cup (1 stick) unsalted butter, at room temperature
- ¾ cup light brown sugar
- ¼ cup sugar
- 1 egg
- 1 teaspoon pure vanilla extract
- One 1-ounce bottle red food coloring
- 1¾ cups all-purpose flour
- ¼ cup cocoa powder
- ¾ teaspoon baking soda
- ½ teaspoon salt
- ½ cup buttermilk

FILLING

- One 8-ounce package cream cheese, at room temperature
- ½ cup (1 stick) unsalted butter, at room temperature
- One 16-ounce jar marshmallow fluff

INSTRUCTIONS

1. Preheat the oven to 350°F. Line two baking sheets with parchment paper.
2. MAKE THE CAKES: In the bowl of an electric mixer fitted with the paddle attachment, cream the butter with both sugars until light and fluffy, 4 to 5 minutes.
3. Add the egg, vanilla extract and food coloring; mix well to combine.
4. In a medium bowl, whisk the flour with the cocoa powder, baking soda and salt to combine. Add the flour mixture to the sugar mixture and mix to combine. Add the buttermilk and mix until a smooth batter forms. Scrape the bowl well to make sure the ingredients are fully combined.

5. Using an ice-cream scoop or two spoons, scoop ¼ cup mounds of batter onto the prepared baking sheets, leaving at least an inch between each mound.
6. Bake until the cakes begin to brown around the edges and a toothpick inserted into the center of a cake comes out clean, 12 to 15 minutes. Cool completely.
7. MAKE THE FILLING: In the bowl of an electric mixer fitted with the whip attachment, whip the cream cheese with the butter and marshmallow fluff to combine.
8. ASSEMBLE THE PIES: Turn half the cakes upside down, spoon 3 to 4 tablespoons of filling onto the center and top with another cake. Press gently to spread the filling to the edge of the cake. Repeat with the remaining cakes. Serve immediately. Store in an airtight container in the refrigerator for up to three days. Bring to room temperature before serving.

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