

Thank you for your generous offer to make whoopie pies for the chicken barbecue. Please remember to have them in the school office anytime during school hours on the Thursday of auction week or by 9:00 AM on Friday. We really need them no later than 9:00 AM on Friday since we will be putting together the BBQ dinners starting early in the day. Whoopie pies must be at least 3 inches in diameter and wrapped in clear plastic wrap (no colors or designs)

Due to health concerns, we ask that you do not use a frosting containing raw eggs. Please use the frosting listed on the back (a six-pound tub will make 60 whoopie pies), or the recipe included on this sheet. **WHOOPIE PIES CAN BE MADE AHEAD AND FROZEN!!!**

Whoopie Pies (makes 20 pies)

2 cups sugar

1/2 tsp. salt

1 cup shortening (i.e. Crisco)

2 tsp. vanilla

2 eggs

4 cups flour

2 tsp. baking soda

1 cup dark cocoa powder

1 cup thick sour milk (you can make your own sour milk with 1 cup milk and 1 Tbsp. vinegar)

1 cup cold water

Pre-heat oven to 350 degrees.

Cream together sugar, salt, shortening, vanilla and eggs.

Sift into separate bowl the flour, baking soda and cocoa powder.

Add sifted mixture to the first mixture, plus sour milk and water.

Beat well.

Drop by heaping tablespoon or serving spoon onto lightly greased cookie sheet.

(or you can line your cookie sheet with parchment paper.)

Bake until firm to touch (8-10 minutes).

Cool and put icing filling between 2 cookies.

Frosting for Whoopie Pies

(this will frost 25 whoopie pies)

1 ½ cup Crisco

2 tsp. vanilla

4 Tbsp. flour

1 box (1 lb.) 10x sugar (or 4 cups)

4 Tbsp. milk

Mix together.

Frosting can be purchased in six-pound tubs at:

Glenwood Foods Discount Groceries, Rt. 322, Hinkletown

from CCS, take Rt 23 west to Rt 322 west to Hinkletown. Glenwood is on your right.

Route 10 Market, Route 10, 1.0 mile south of Honey Brook

Stoltzfus Bulk Foods, Glick Rd.

Thanks again for your help. It is greatly appreciated. If you have any questions, please call me.

Sincerely,

Heather Schreier

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