

Maine Whoopie Pies

WITH EVOO
FROM SPAIN

This dessert has people making a very specific cheer! We're traveling up North to Maine to make the official state dessert. But while Mainers take pride in their long whoopie pie history the origin of this chocolatey-marshmallow recipe is traced back to Amish communities in Pennsylvania, and were said to have been made often with leftover batter.

The batter is simple and delicious. With unsweetened cocoa powder, **EVOO from Spain**, sugar, vanilla, baking powder and soda, salt, and milk, you can't go wrong! Paired with a sweet filling made with marshmallow fluff, powdered sugar, and vanilla, this sweet treat has been a Northeastern

staple dating back to the 1920's! P.s Mainers highly suggest enjoying your whoopie pies with a big glass of milk

Ingredients

For the whoopie dough:

- **1/2 cup EVOO (Extra Virgin Olive Oil) from Spain**
- 1 cup sugar
- 1 tablespoon baking powder
- 1/2 tablespoon baking soda
- 3/4 tablespoon salt
- 1 tablespoon vanilla extract
- 1 egg
- 1/2 cup cocoa
- 2 cups all purpose flour
- 1 cup milk

For the filling:

- **1/2 cup EVOO (Extra Virgin Olive Oil) from Spain**
- 1 cup powdered sugar
- 1 cup marshmallow cream
- 1/4 tablespoon salt dissolved in water
- 2 tablespoons vanilla extract

Step by step

1. Preheat the oven to 350°F.
2. In a large bowl, mix Extra Virgin Olive Oil from Spain, sugar, baking powder, baking soda, salt, vanilla, egg and cocoa. You should have a smooth batter.
3. Add the flour to the dough along with the milk, little by little.
4. Pour the batter into the prepared pans, leaving space between the cakes. 1 tablespoon would be the measure of a cake.
5. Bake for 15 minutes and let them cool.
6. For the filling, whisk together **Extra Virgin Olive Oil from Spain**, sugar and marshmallow. Then add the salt dissolved with the vanilla. The dough should be smooth.
7. Spread the cakes with the filling and sandwich the two pieces of cake together.

