

Chocolate-Coffee Whoopie Pies with Coffee Cream

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Yield: 20 whoopie pies

WHOOPIE PIES

1/2 cup shortening
1 cup sugar
1 teaspoon baking soda
1/4 teaspoon salt
1 egg
2 tablespoons instant espresso coffee powder OR instant coffee crystals
1 teaspoon vanilla
2 1/2 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1 1/4 cups buttermilk
COFFEE CREAM FILLING
3/4 cup butter, softened
2 cups powdered sugar
1/4 cup unsweetened cocoa powder
1 tablespoon instant espresso coffee powder OR instant coffee crystals
1 teaspoon milk
1 teaspoon vanilla

Preparation Time: 40 minutes

Bake: 10 minutes

Preheat the oven to 350 degrees.

In a large bowl, beat the shortening with an electric mixer on medium speed for 30 seconds. Add the sugar, baking soda and salt. Beat until combined. Add the egg, espresso powder and vanilla. Beat until combined.

In a medium bowl, stir together the flour and cocoa powder. Alternately add the flour mixture and buttermilk to the shortening mixture, beating on low speed after each addition just until combined.

Drop the dough from a rounded measuring tablespoon 2-1/2 inches apart onto parchment-lined cookie sheets. Bake in the preheated oven for 10 minutes or until the edges are firm. Cool on the cookie sheets for 2 minutes. Transfer the cookies to wire racks. Cool completely.

For the coffee cream filling, In a bowl, beat the butter with an electric mixer on medium-high speed for 30 seconds. Beat in the powdered sugar and 1/4 cup of the cocoa powder. Set aside.

In a small bowl, combine the espresso powder, milk and vanilla. Stir until the espresso is dissolved. Beat the espresso mixture into the butter mixture. Add an additional one to two teaspoons of milk, if necessary, to reach a spreading consistency..

To assemble, spread the flat sides of half of the cookies with about 1-1/2 tablespoons of coffee cream. Top with the remaining cookies.

Per Serving (excluding unknown items): 5376 Calories; 262g Fat (42.4% calories from fat); 66g Protein; 737g Carbohydrate; 34g Dietary Fiber; 596mg Cholesterol; 3617mg Sodium. Exchanges: 18 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 50 1/2 Fat; 29 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	5376	Vitamin B6 (mg):	.4mg
% Calories from Fat:	42.4%	Vitamin B12 (mcg):	1.5mcg
% Calories from Carbohydrates:	52.9%	Thiamin B1 (mg):	2.6mg
% Calories from Protein:	4.7%	Riboflavin B2 (mg):	2.5mg
Total Fat (g):	262g	Folacin (mcg):	551mcg
Saturated Fat (g):	122g	Niacin (mg):	20mg
Monounsaturated Fat (g):	92g	Caffeine (mg):	180mg
Polyunsaturated Fat (g):	34g	Alcohol (kcal):	25
Cholesterol (mg):	596mg	% Refused:	n n%
Carbohydrate (g):	737g	Food Exchanges	
Dietary Fiber (g):	34g	Grain (Starch):	18 1/2
Protein (g):	66g	Lean Meat:	1 1/2
Sodium (mg):	3617mg	Vegetable:	0
Potassium (mg):	2118mg	Fruit:	0
Calcium (mg):	584mg	Non-Fat Milk:	1
Iron (mg):	27mg	Fat:	50 1/2
Zinc (mg):	10mg	Other Carbohydrates:	29 1/2
Vitamin C (mg):	3mg		
Vitamin A (i.u.):	5569IU		
Vitamin A (r.e.):	1385 1/2RE		

Nutrition Facts

Amount Per Serving

Calories 5376 Calories from Fat: 2277

% Daily Values*

Total Fat 262g	404%
Saturated Fat 122g	608%
Cholesterol 596mg	199%
Sodium 3617mg	151%
Total Carbohydrates 737g	246%
Dietary Fiber 34g	138%
Protein 66g	
Vitamin A	111%
Vitamin C	5%
Calcium	58%
Iron	150%

* Percent Daily Values are based on a 2000 calorie diet.