

**Dessert**

---

# Lemon Whoopie Pie

Dash Magazine - March 2012

Palm Beach Post

**Preparation Time: 20 minutes**

**Start to Finish Time: 35 minutes**

## **CAKE**

**1 box (18.25 oz) yellow cake mix**

**1/2 cup lemon juice**

**1/4 cup water**

**1/3 cup vegetable oil**

**3 large eggs**

**2 tablespoons lemon zest**

## **FILLING**

**1 cup vegetable shortening**

**2 cups marshmallow cream (such as Fluff)**

**1 1/2 cups confectioner's sugar, plus extra for dusting**

**1 teaspoon vanilla**

Preheat the oven to 350 degrees.

Line two cookie sheets with parchment paper.

In a large bowl, combine the cake mix, juice, water, oil, eggs and zest. Beat with an electric mixer on LOW for 30 seconds. Beat on HIGH for 2 minutes.

Scoop twenty-four 2-inch circles of batter onto the cookie sheets.

Bake 10 to 15 minutes or until a toothpick comes out clean. Cool the cakes before filling.

Beat the shortening and marshmallow cream in a large bowl. Add the sugar and vanilla extract. Beat on HIGH for 3 minutes or until fluffy.

Spread the filling on the flat side of twelve cakes. Sandwich each with the flat side of another cake.

Dust with confectioner's sugar.

Yield: 12 whoopie pies

---

Per Serving (excluding unknown items): 4989 Calories; 352g Fat (63.2% calories from fat); 42g Protein; 419g Carbohydrate; 7g Dietary Fiber; 646mg Cholesterol; 3613mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 Fruit; 69 Fat; 27 Other Carbohydrates.