

Dessert

Orange & Cream Whoopie Pie

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Preparation Time: 20 minutes

Start to Finish Time: 35 minutes

CAKE

1 box (18.25 oz) yellow cake mix

3/4 cup orange juice

1/3 cup vegetable oil

3 large eggs

zest of one large orange

2 drops orange food coloring (optional)

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, oil, eggs, zest and food coloring. 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): 5034 Calories; 352g Fat (62.8% calories from fat); 43g Protein; 426g Carbohydrate; 6g Dietary Fiber; 646mg Cholesterol; 3611mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 1/2 Fruit; 69 Fat; 27 Other Carbohydrates.