



### Meet a Special Mother – Janice Myers



Every summer, my mother, sister, and I would make a double-batch of whoopie pies for family events. I remember having the cookies spread all over the kitchen and dining room until we got them all filled. I can still hear my mom saying, “What a mess? Why did we do this?” Well, we did it because everyone loved them!

Diane, Janice’s daughter, revealed that now many years later, my husband requests Whoopie Pies instead of cake for his birthday. I have developed a recipe that does not require any hydrogenated fat, yet the taste is authentic, “Whoopie!”

## Whoopie Pies

*One taste and you will yell "Whoopie"*

1/2 cup oatmeal  
1/2 cup butter  
1 c boiling water  
1 c brown sugar  
1/2 c sugar  
3/4 c cocoa  
2 eggs  
1 T espresso powder (optional)  
1 c buttermilk  
2 1/2 c flour  
1 tsp baking soda  
2 tsp baking powder  
1 tsp salt

### Directions:

- Combine oatmeal, butter, and boiling water; let cool.
- Add brown sugar, sugar, cocoa, and eggs; combine well.
- Alternate adding the buttermilk and remaining ingredients.
- Make each cookie using approximately 1/8 cup of batter. Bake at 350 degrees F. for 11 to 13 minutes.
- Makes about two dozen whoopie pies

### Peanut Butter Filling:

2 c peanut butter  
3 c confectioners sugar  
1 to 1-1/2 c whipping cream

- Combine peanut butter and about 1 cup confectioners sugar. Alternate adding the rest of the confectioner sugar and whipping cream until it reaches the desired consistency.
- Note: I have found the amount of whipping cream varies by brand of peanut butter.
- The batter should be fairly stiff. If you prefer a smoother consistency, add 1/2 cup melted butter.

**About the Recipe:** A whoopie pie is not technically a pie. It's two soft chocolate cake halves that are sandwiched together with a creamy filling. The cake and cream dessert originated in Pennsylvania and New England. Janice's sweet treat cake sandwich is filled with fluffy peanut butter cream that oozes out and is finger licking delightful. With its rich popular flavor blend of peanut butter and chocolate, it's no surprise that everyone loves them.