

DARK CHOCOLATE WHOOPIE PIE COOKIES

F EASY

Last Modified: 02/01/2016

PREP: 20 Min
COOK: 15 Min
OVEN: 425

BREADS

MAKES 24 COOKIES

QUA	MEASURE	INGREDIENT	PROCESS
1	Stick	Unsalted Butter	Softened
1 1/2	Cups	Light Brown Sugar	Packed
1	Large	Egg	
1	Tsp	Vanilla Extract	
2	Cups	All Purpose Flour	
3/4	Cup	Dutch Process Cocoa Powder	
1	Tsp	Baking Soda	
1	Tsp	Kosher Salt	
1/2	Tsp	Baking Powder	
1/2	Cup	Whole Milk	
1/2	Cup	Sour Cream (Breakstone)	

OPTIONAL

3/4	Cup	Nuts (ANY U Like)	Coarse Chop
1	Pinch	Raw Sugar (Coarse Ground)	

PREPARATION

FACTOID	These are puffed, black and soft with a cracked top, not really a Cookie. They are actually either an extra stiff Chocolate Cake or an extra soft Chocolate Cookie. Excellent for simply munching, or using to make your own Ice Cream Sandwiches, S'Mores, Whoopie Pie Filling, etc. etc. by using two Cookies and squeezing them together to make them into a filled sandwich.
FACTOID	While Dutch Process Cocoa may be difficult to find, It does have a darker color and more mellow flavor than regular "Unsweetened" Cocoa. Dutch Cocoa is neutral in acidity and therefore does not react with Baking Soda and MUST have Baking Powder added in order to rise. They are NOT interchangeable in this recipe.
CAUTION	DO NOT touch, rotate your sheet pans, or do ANYTHING before they are done, or they will deflate like a Souffle!
TOOLS	<ol style="list-style-type: none"> 1) Large Mixing Bowl 2) Medium Mixing Bowl 3) Small Mixing Bowl 4) Hand Mixer 5) Zip Lock Bag 6) #24 Batter Disher (Red) 1 1/2 Oz 7) 2 - Aluminum Half Sheet Pans
PREP	DISH
	1) Preheat the oven to 425 degrees with a rack just below center.
1	Line 2 sheet pans with silicon mats or parchment paper and set them aside.
2	In a large mixing bowl, beat the Butter and Brown Sugar with a hand mixer until light and fluffy. Add in the Egg and Vanilla and beat until just incorporated. Scraping down the sides of the bowl.

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3	In a medium mixing bowl, whisk together the Flour, Cocoa Powder, Baking Soda, Salt and Baking Powder.
4	In a small mixing bowl, thoroughly combine the Milk and Sour Cream until the Sour Cream has dissolved.
5	Add half of the Milk Mixture into the Butter Mixture while continuously mixing on low speed. Then add in half of the Flour Mixture and continue mixing until fully incorporated. Repeat the process until everything is mixed.
6	Lightly fold in the Chopped Nuts with a spatula. You can leave the Chopped Nuts and Raw Sugar topping out if desired.
7	To make 24 large sandwich sized Cookies: Use a #24 batter disher to portion out the batter into even rounds on the prepared sheet pans, space the rounds at least 1 1/2 inches apart. You can make these Cookies whatever size you like.
8	Bake until the tops lightly spring back when touched, 8 to 10 minutes, or until a toothpick comes out clean. Remove from the oven, sprinkle the tops with the Raw Sugar while hot and allow them to cool completely.
FACTOID	If these (or ANY other Cookie you make) hardens more than you want them to, Place them in a zip lock plastic bag. Seal tightly with a slice of White Bread inside, they will soften up nicely within a few hours.
NOTE	An EXCELLENT "Filling" to make these into Sandwiches is Recipe: Sue Kildow's - Dessert - Boiled Marshmallow Frosting.