

## Maple Marshmallow Filled Whoopie Pies

### Making the cakes...

Preheat the oven to 375.

In a medium bowl whisk together and set aside:

2 cups GF flour blend  
½ cup cocoa powder  
1 teaspoon baking soda  
½ teaspoon baking powder  
1 teaspoon salt  
¼ teaspoon instant coffee (I used Starbucks Via)

And, in a 2 cup measuring cup or small bowl, whisk together and set aside:

1 cup rice milk (alternatively hemp, soy, almond or regular milk)  
1 teaspoon vinegar  
1 ½ teaspoons vanilla

In the bowl of a stand mixer, beat at medium speed until fluffy (about 3-4 minutes):

6 tablespoons Earth Balance Buttery Spread  
½ cup sugar

Alternately add the dry and wet mixtures, beating at medium speed and scraping down the sides from time to time. Beat a minute or two until well mixed and creamy.

Drop by heaping tablespoonfuls onto a silpat or parchment lined cookie sheet about 1 ½ to 2 inches apart. A medium [cookie scoop](#) works well since you want the batter to be round and domed—this produces a nicely shaped whoopie pie cake.

Bake 8-9 minutes. Cool for a few minutes and then gently remove to a cooling rack. Makes about 28-30 cakes.

### Making the crème filling....

Combine together and microwave for 30 seconds:

1 packet unflavored gelatin  
¼ cup pure water

Pour into the bowl of a stand mixer:

½ cup pure maple syrup  
½ teaspoon vanilla  
1/8 teaspoon salt  
gelatin mixture

Beat with the whisk attachment until marshmallow crème forms, about 10-12 minutes.

In a separate bowl (again you'll use your stand mixer—I removed the marshmallow crème to another container and washed out the mixing bowl so it could be used again) beat together at medium speed until fluffy, about 3-4 minutes:

¼ cup [Earth Balance](#)

1 tablespoon brown sugar

Add to the creamed sugar mixture and beat about 3 minutes at medium speed:

Prepared maple marshmallow crème

### **Putting it all together...**

You'll need a large ziploc plastic bag and a big mug or small bowl. You're going to make & fill a makeshift pastry bag so you can pipe the filling onto the cakes.

Here's how you'll do it: place one of the lower corners of the bag down into the mug and then open the bag and drape the sides over the outside of the mug.

Now fill the bag with the filling and bring up and gather the sides. Snip off the tip of the bag (about a 1/2 inch) and work the filling down.

Set down half the cakes, dome side down, and pipe a large glob (about a tablespoon depending on the size of your cakes) onto the middle of the cake. Top the whole thing with another cake and gently press down until the filling oozes to the sides—you can determine how thick you want the filling but I think a 1/4 inch is optimum.

Repeat with the remaining cakes until they're all assembled. (Here's a tip—when you're not using the "pastry bag" place it back into the mug tip side down. It'll keep your work space nice and clean.)

Makes about 14-15 Whoopie Pies.