

Boston Cream Whoopie Pies

Yield: 2 dozen large or 4 dozen small

Boston cream pie isn't really pie, and whoopie pies aren't either, so it made perfect ironic sense to get them together. Keep the fluffy vanilla pudding cold and fill them to order, or keep them refrigerated.

For the Cookies

2 sticks (½ pound) unsalted butter, at room temperature
½ teaspoon salt
1 tablespoon vanilla extract
1 tablespoon baking powder
1¼ cups granulated sugar
3 large eggs, at room temperature
4½ cups all-purpose flour
1 cup milk

For the Filling

1 cup cold milk
1 package (3 ounces) instant vanilla pudding
1 stick (¼ pound) unsalted butter, at room temperature
1 cup marshmallow creme (Fluff)

For the Glaze

2 cups (12 ounces) chocolate chips
1 cup heavy or whipping cream

- Preheat the oven to 400°F. Line 2 cookie sheets with parchment paper.
- **To make the cookies:** Place the butter, salt, vanilla, baking powder, and sugar in a large mixer bowl and beat until smooth and creamy, about 3 minutes. Add the eggs one at a time, beating after each addition. Add one-third of the flour (1½ cups) and beat, then add half of the milk and beat. Continue alternating flour with milk, finishing with flour. Scrape down the sides of the bowl.
- Using either a medium or large cookie scoop, drop the dough about 2 inches apart on the prepared cookie sheets.
- Transfer to the oven and bake until the cookies are just set, 10 to 12 minutes, rotating the cookie sheets on the oven racks halfway through the baking time. Cool on the cookie sheets for 3 minutes. Transfer to wire racks to cool completely. Repeat with the remaining dough on cool cookie sheets.
- **To make the filling:** Place the cold milk in medium bowl, whisk in the instant pudding, and continue to whip for 2 minutes. Refrigerate for 30 minutes. In mixer bowl, beat the butter until creamy, about 2 minutes. Beat in the chilled pudding, scrape down the sides of the bowl, and beat in marshmallow creme. Refrigerate for 2 hours, or up to 2 days.

- **To make the glaze:** Place chocolate chips in a medium glass bowl. In a small saucepan, bring the cream to a boil. Pour over the chocolate and stir until melted. Microwave for 10 seconds at a time if chocolate isn't completely melted. Cool slightly.
- **To assemble whoopie pies:** Place a cooling rack in a baking pan. Place half of the cooled cookies on the rack and coat with the glaze. Scoop chilled filling onto unglazed cookies, 1 tablespoon onto small cookies, 2 tablespoons onto large. Top with glazed cookies. Refrigerate until ready to serve.
- Store filled cookies in the refrigerator for up to 1 day. Do not freeze.