

# Whoopie Pies with Beets

*I make these to serve on Rosh Hashana for the “beets” in the simanim*

*Adapted from a recipe on: [tryityoumightlikeit.wordpress.com](http://tryityoumightlikeit.wordpress.com)*

---

## Ingredients

---

1 1/2 cups pureed beets (about 1 can)  
2 cups flour  
1/2 cup cocoa powder  
1 1/2 tsp baking powder  
pinch salt  
3 eggs  
3/4 cup oil  
1 1/4 cups sugar  
1 tsp vanilla



## FILLING:

1- 1.5 cups marshmallow fluff  
1 cup vegetable shortening (I used 2 Earth  
Balance sticks)  
1 cup confectioner's sugar  
1 TB vanilla sugar

---

## Method

---

1. Puree beets. I use canned beets so they come already cooked.
2. Sift flour, cocoa, baking soda and salt. Set aside.
3. In another bowl, whisk eggs, oil, sugar and vanilla.
4. Add wet ingredients to dry ingredients and mix well.
5. Drop tablespoons of batter onto parchment lined baking sheets.
6. Bake at 350 degrees for 10-12 minutes or until the cakes are fully cooked and slightly cracked on top.
7. Beat fluff and shortening until smooth and fluffy.
8. Add sugar and vanilla, mix, and beat on high about 3 minutes.
9. Assemble cookies with cream in between 2 cookies.

*Low-Sugar option: These whoopie pies are extremely sweet. One time, I baked half of them before I realized that I had forgotten to add the sugar. However, once I added in the fluff filling, it tasted great! If you leave out the sugar, the batter will be stickier and it won't smooth out when baking, so be sure to form nice circles and flatter them a bit before baking.*



[www.PrintableKosherRecipes.com](http://www.PrintableKosherRecipes.com)