



Cut at the line for a 4x6 Recipe Card

Everyday Recipes: everydayrecipes.ca

Whoopie Pie Cake

(Cakes, None)

Ingredients:

- 3/4 cup unsalted butter, softened
 - 1 3/4 cups sugar
 - 1/2 tsp salt
 - 2 cups flour
 - 3/4 cup cocoa
 - 2 tsp baking powder
 - 4 large eggs
 - 2 tsp vanilla extract
 - 1 1/2 cups milk
- Frosting:
 - 1 1/3 cups butter, softened
 - 6 cups confectioners' sugar
 - 1 tsp vanilla
 - 1 cup marshmallow fluff
- Ganache:
 - 1/2 cup whipping cream
 - 2/3 cup semisweet chocolate chips
 - sprinkles

Directions:

(continued on card #2)

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Whoopie Pie Cake

(Cakes, None)

Directions:

Preheat the oven to 350°F. Grease and flour two 9-inch round cake pans. In a large mixing bowl mix butter, sugar and salt. Beat until fluffy. In a separate bowl whisk the flour, cocoa and baking powder. Beat the eggs into the butter mixture one at a time. Mix together the milk with the vanilla. On low speed add part of the flour mixture to the creamed mixture and beat until combined then add half the milk, another part of the flour, the remaining milk then the remaining flour. Scrape the bowl. Pour batter into pans. Bake 30 - 35 minutes. Cool 5 minutes then continue cooling on wire racks. Cool completely before frosting. To make the frosting, beat butter on medium speed for two minutes. Add the sugar and beat 6 minutes on medium speed until light and fluffy. Add in vanilla and then marshmallow fluff just until combined. Frost the cake with a nice thick layer of frosting in the middle. Refrigerate for 25 - 30 minutes before pouring the ganache on top. To make the ganache, I heat the whipping cream over medium heat until it comes to a simmer. Pour over the chocolate, cover for 5 minutes and then stir. Once the chocolate is wrm but not hot, pour over cake, allowing it to drip down over the sides. Top with sprinkles.