

## Chocolate & Port Whoopie Pies with Lavender Cream

*Makes 18 large or 36 small cookie sandwiches*

*Food historians credit the Amish with inventing whoopie pies, which are not a pie but rather a cake-like cookie sandwich. This recipe is our variation on the classic black-and-white version featuring lavender scented cream sandwiched between two port infused chocolate cookie cakes.*

*We think these tasty enough to make you exclaim "whoopie!"*

### Ingredients for cookie cake:

3 cups unbleached, all-purpose flour  
1/2 cup best quality cocoa powder  
2 tsp. baking soda  
1 tsp. baking powder  
1/2 tsp. table salt  
1 cup buttermilk  
1/2 cup Becker's Vintage Port  
1 tsp. vanilla  
12 Tbsp. unsalted butter, softened  
1 cup light brown sugar, packed  
1/2 cup lavender granulated sugar\*  
2 large eggs

### Method for cookie cakes:

1. Adjust oven racks to upper and lower third positions and preheat oven to 375°F. Line baking sheets with parchment paper and set aside.
2. In a large bowl, whisk together until combined: flour, cocoa powder, baking soda, baking powder and table salt. Set aside.
3. In a separate small bowl, stir together buttermilk, port and vanilla. Set aside.
4. In the bowl of an electric mixer fitted with the paddle attachment and set a medium speed, beat together softened butter, brown sugar and granulated sugar until mixture is pale and fluffy, about 3 minutes.
5. Add eggs, one at a time, beating well after each addition.
6. Reduce mixer speed to low. Stir and alternately mix in flour mixture and buttermilk mixture in batches, beginning and ending with flour mixture. Scrape sides of bowl and beat until smooth, about 2 minutes.
7. Spoon mounds of batter onto parchment-lined baking sheets, allowing room for cookie cakes to spread (about 2 inches).
8. Bake at 375°F until tops are puffed and cakes spring back when touched, about 10 minutes for small cookie cakes and 12-14 minutes for larger ones. Rotate baking sheets mid-way through baking.
9. When done, transfer cookie cakes with a spatula to a wire rack to cool completely.

### Ingredients for Lavender Cream Filling:

3 cups lavender confectioners' sugar\*  
1/2 cup (1 stick) unsalted butter, softened  
8 oz. cream cheese, softened  
1 tsp. vanilla extract

### Method for Filling:

1. Sift lavender confectioners' sugar into a medium bowl and set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, beat the butter until completely smooth.
3. Add cream cheese and beat until combined.
4. Add lavender confectioners' sugar and vanilla, and continue beating until smooth. Be careful not to over beat filling.

*(If desired, you can substitute: 1/4 cup unsalted butter and 1/4 cup solid shortening for the stick of butter. This will make a sturdier filling that will hold up better.)*

### To assemble the Whoopie Pies:

1. Scoop a large dollop of filling onto the bottom (flat side) of a cookie.
2. Place another similarly sized cookie, flat side down, on top of the filling making a sandwich.
3. Gently press down so the filling spreads to the edges of the cookie.
4. Chill assembled cookie sandwiches in the refrigerator for about 30 minutes to firm up before serving.

**\*NOTE: Lavender sugars should be made several days before preparing whoopie pies.**

**To make lavender granulated sugar:** in a spice grinder combine 3 tablespoons granulated sugar with 1 tablespoon culinary lavender flowers. Grind until flowers are pulverized. Mix lavender mixture with 2 cups granulated sugar in a glass jar, seal and store for at least 2 days before using.

**To make lavender confectioners' sugar:** in a spice grinder combine 2 tablespoons confectioners' sugar with 1 tablespoon culinary lavender flowers. Grind until flowers are pulverized. Mix lavender mixture with 4 cups confectioners' sugar in a large glass jar, seal and store for at least 2 days before using.