

# Whoopie Pies with cream cheese filling.

## Cake

1 ½ cups soft margarine  
3 cups sugar  
3 eggs  
2 tsp Vanilla  
5 ½ cups flour  
1 ½ salt  
2/3 cups cocoa powder (Dutch processed)  
2 ¼ cup butter milk

## Filling

2 egg whites  
2 tsp vanilla  
¼ cup flour  
2 Tbsp milk  
2 Tbsp powdered sugar  
8 oz soften cream cheese  
2 ½ cups powdered sugar  
2 tsp grated & chopped orange zest

## Cake

Preheat oven to 350 F Cream. margarine and sugar together. Add eggs one at a time and vanilla and beat until fluffy. Sift dry ingredients alternating with a third of the buttermilk at a time. Chill the dough for at least an hour. Line a baking sheet with parchment paper spray with a cooking spray. Drop dough on baking sheet bake for 8 minutes.

## Filling

Beat the egg whites until stiff peaks form. Add the vanilla, combine flour, milk and 2 Tbls powdered sugar, mix thoroughly. Add the cream cheese, orange zest and remaining powdered sugar. Fold until combined and fluffy (you don't want to mix or you will deflate the egg whites). Spread between the cakes.

