RED, WHITE AND BLUEBERRY

WHOOPIE PIES WITH A LEMON FILLING

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 6 servings

For the cookies:

1 ½ cups all-purpose flour

½ teaspoon baking powder

½ teaspoon fine salt

¼ teaspoon baking soda

5 tablespoons unsalted butter, softened

2/3 cups granulated sugar

1 teaspoon vanilla extract

1 large egg

1/3 cup milk

¾ cup blueberries

Cooking spray

For the filling:

4 ounces cream cheese, at room temperature

3 tablespoons unsalted butter, softened

1 teaspoon finely grated lemon zest

1 tablespoon fresh lemon juice

½ teaspoon vanilla extract

Pinch of salt

1 ½ cups confectioners’ sugar

**Directions:**

* Position racks in the center and lower third of the oven and preheat to 375 degrees F
* Make the cookies: whisk the flour, baking powder, salt, and baking soda in a medium bowl
* Beat the butter, sugar, and vanilla on medium-high speed in a stand mixer filled with the paddle attachment until light and fluffy, about 5 minutes
* Beat in the egg until combined, scraping down the bowl
* Reduce the mixer speed to low and beat in the flour mixture and milk in 3 alternating batches
* Fold in the blueberries with a rubber spatula
* Line 2 baking sheets with a parchment paper coated with cooking spray
* Arrange mounds of batter, about 2 tablespoons each, 2 inches apart
* Smooth the tops with a damp finger and chill until firm, 30 minutes
* Bake the cookies at 375 degrees until lightly golden, rotating the pans halfway through, 10-12 minutes
* Let cool on the pans for 5 minutes, then transfer to a rack to cool completely
* Make the filling: beat the cream cheese, butter, lemon zest, lemon juice, vanilla, and salt with a mixer on medium speed until smooth
* Beat in the confectioners’ sugar on low speed until combined
* Assemble the whoopie pies: spread 2 tablespoons of filling on the flat side of 6 cookies and sandwich with the remaining cookies
* Serve immediately or refrigerate, covered overnight
* IF YOU ARE USING THE GRAB N GO KITS ALL OF THE INGREDIENTS ARE IN SEPARATE BAGS.
* 1 BAG INCLUDES FLOUR-BAKING POWDER-FINE SALT-BAKING SODA
* 1 BAG INCLUDES SUGAR
* 1 BAG INCLUDES THE CONFECTIONERS SUGAR FOR THE GLAZE
* PLEASE ALWAYS READ THE RECIPE FIRST AND WATCH THE VIDEO BEFORE STARTING
* PLEASE USE THE CORRECT INGREDIENTS ON RECIPE FOR BEST RESULTS.