

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

# Red Velvet Whoopie Pies with Marshmallow Cream Cheese Filling

## Ingredients for Cakes:

- 1 ½ ounce bittersweet chocolate, chopped
- 12 tablespoons unsalted butter, melted
- 1/2 cup sour cream
- 2 large eggs
- 1 1/2 teaspoons apple cider vinegar
- 1/2 teaspoon vanilla extract
- 1 tablespoon red food coloring
- 2 1/4 cups all-purpose flour
- 1 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt

## Ingredients for the Filling:

- 1/4 cup softened butter
- 4 ounce package softened cream cheese
- 3 ½ ounce marshmallow crème
- 1 ¼ cup confectioners' sugar
- Pinch of fine salt
- 1 tsp. vanilla bean paste (or vanilla extract)
- ½ tbsp. fresh lemon juice

## Directions:

- Make the cookies: Preheat the oven to 375 degrees F. Line 2 large baking sheets with parchment paper. Combine the bittersweet chocolate in a microwave-safe bowl and microwave at 50 percent power until melted, about 2 minutes. Whisk until smooth.
- Whisk the melted butter, sour cream, eggs, vinegar, vanilla and food coloring in a bowl until combined. In another bowl, whisk the flour, sugar, cocoa powder, baking powder, baking soda and salt.

- Add the flour mixture to the butter mixture in four equal batches, whisking each batch completely before adding the next. Stir in the melted chocolate.
- Scoop heaping tablespoonfuls of batter onto the prepared baking sheets and smooth the tops with a damp finger. Bake until the cookies spring back when lightly pressed, 8 to 10 minutes. Let cool 10 minutes on the baking sheets, and then transfer to racks to cool completely.
- In medium mixing bowl beat butter and cream cheese until smooth. Beat in vanilla and lemon juice. Fold in marshmallow creme
- To sandwich the cookies, spoon a little frosting on the flat side of one cookie. top with another one.