

Black Raspberry Oatmeal Whoopie Pie

ingredients

2 c. Brown Sugar
1/2 c. Butter, Softened
1/4 c. Shortening (Crisco)
2 whole Eggs
1/2 tsp. Salt
1 tsp. Ground Cinnamon
1 tsp. Baking Powder
3 tbsp. Boiling Water
1 tsp. Baking Soda
2 1/2 c. Flour
2 c. Quick Oats

directions

1. Preheat oven to 350 degrees.
2. Cream brown sugar, butter, and shortening. Add eggs and mix. Add salt, cinnamon, and baking powder and mix. Mix baking soda and boiling water, then add to the bowl and mix. Add flour and oatmeal and mix well.
3. Scoop dough onto parchment-lined cookie sheets so that you have rounded heaping teaspoons. Bake for 10 minutes, being careful not to burn. Remove from oven, transfer to a cooling rack, and let the cookies cool completely.



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ingredients

Filling

- 4 cups Powdered Sugar
- 1 cup Butter
- 2-3 teaspoons Vanilla
- 1-2 tablespoons Milk
- 8oz of Bell-View's Taste the Fruit 1st Seedless Black Raspberry Preserves



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directions

1. Mix softened butter and vanilla together until creamy.
2. Fold in powdered sugar on low until well incorporated.
3. Once powdered sugar is mixed entirely, add in the Seedless Black Raspberry Preserves.

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