



SWEETS



Baking Whoopie Pies

The Cupcake Killer?



Take a small Frisbee-shaped cake, frost it, then put another identical cake on top. The resulting cake [sandwich](#) is known as a whoopie pie. Food historians believe the Pennsylvania Amish first helped develop this [dessert](#) more than half a century ago. But that notoriously strait-laced group may have trouble with the racy name, "Baking Whoopie," a new online company making [gourmet](#), all-natural versions of the tasty treats that may replace the cupcake on the cutting edge of trendy desserts.

The pies were traditionally [chocolate cake](#) filled with vanilla marshmallow crème, but Baking Whoopie also offers more sophisticated combinations including peanut butter with salted caramel crème, Vermont maple with cinnamon crème, and banana with vanilla [rum](#) crème. We tried "The Classic" version, and loved the way the moist but not greasy cake and marshmallow stuck to the roof of our mouth. Each individually wrapped cake is labeled, and it was nice to see simple, pronounceable ingredients including two kinds of [gourmet chocolate](#) instead of chemical compounds. We also enjoyed the Red Velvet version. We admit to putting our finger inside the plastic wrapping to scoop out another taste of the cream which had oozed out of the cake!

Besides the flavor and the texture, the pies may also be reassuring on a psychological level. We can't help but notice that this very comforting, nostalgic dessert bears a striking resemblance to our first source of sustenance, a mother's mammary gland, right down to the centered candy "nipple." And it pairs well with milk! Comes in two sizes, starting at \$30 for two dozen small. For more information and to order, go to www.bakingwhoopie.com. By Jeff Hoyt