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## Blueberry Lemon Whoopie Pies

Yield: 32 mini whoopee pies

### *For the pies:*

½ cup butter, softened to room temperature  
1/3 cup sugar  
1/3 cup brown sugar  
2 eggs, beaten  
3 tsp. vanilla extract  
3 cups cake flour  
1 tsp. baking powder  
½ tsp. baking soda  
½ tsp. salt  
2/3 cup whole milk  
2 cups fresh blueberries



### *For the filling:*

½ cup butter, softened to room temperature  
8 oz. reduced fat cream cheese  
3-4 cups confectioner's sugar  
zest of one lemon  
2 tbsp. fresh lemon juice  
1 tsp. vanilla bean paste (or vanilla extract)

1. Cream together the butter and both sugars. Stir in the eggs and vanilla.
2. In a small mixing bowl, combine the flour, baking powder, baking soda, and salt. Stir half of this dry mixture into the butter/sugar mixture. Pour in 1/3 cup of the milk. Stir in the remaining dry ingredients, followed by the remaining milk, mixing throughout. Gently stir in the blueberries.
3. If you have mini whoopie pie pans, lightly grease each well and drop a rounded teaspoon's worth of batter in each well. If you do not have a whoopie pie pan, simply drop rounded teaspoons of batter onto a greased cookie sheet. Lightly pat down the top of each mound so there are no peaks. Bake at 375°F for 8-12 minutes, until the tops spring back when pressed gently. Transfer to a cooling rack and allow to cool entirely.
4. To make the filling, beat together the butter and cream cheese until fluffy. Pour in 2 cups of the confectioner's sugar and beat until incorporated. Stir in the lemon zest, lemon juice, and vanilla. Slowly add the remaining 1-2 cups of confectioner's sugar until the desired consistency is achieved.
5. To assemble the whoopie pies, spread or pipe a heaping tablespoon of filling on the top of one cake, then gently press another mini cake into the frosting to create a sandwich. Repeat with remaining cakes. Store in the refrigerator until serving.