Peanut Butter Whoopie Pies (GF)

**Total time**

55 mins

**Prep time**25 mins

**Cook time**

25 minutes

Author: Healthy ‘n Happy

Recipe type: Afternoon tea, dessert

Cuisine: Vegan, gluten-free

Serves: 18 Whoopie Pies

Recipe by Healthy ‘n Happy. Find more healthy vegan food at healthynhappy.org

A sweet, light and creamy peanut butter filling, smooshed together by two cake-y, rich and super chocolatey cookies.

**Method**

1. Preheat the oven to 180°C (355F°) and line 2 baking trays with grease proof paper.
2. Begin by making the cookies. First make the flax egg by mixing the flaxseed meal and water together in a small bowl and placing it in the fridge to set for 10 minutes. Meanwhile in a food processor, combine the almond and baking soda and process until the almonds turn to almond meal. I processed mine for about 1 minute. Add in the light tasting olive oil, maple syrup, cacao powder, vanilla extract and flax egg, process to form a sticky dough.
3. Using wet hands, roll the mixture into 36 tablespoon sized cookies. By using wet hands, the dough doesn't stick to you and makes it far easier to roll. Place them about 3cm away from each other on the baking tray. Lightly press the tops of the cookies down to form a thick disc. They do not grow much so what you press them down to will be their approximate size. Bake in the preheated oven for 20-25 minutes. Their outsides should be firm to touch but the inside will still be soft. Leave to cool on the baking tray.
4. Meanwhile make the peanut butter filling. Add everything together in a food processor and process until it forms a thick and smooth paste.
5. Once the cookies are cooled, dollop a large spoonful of the filling in the centre of a cookie and then place another cookie, which is roughly the same size, on top. Lightly press together. Continue doing this until you have 18 Whoopie Pies. Serve and enjoy!.

NOTES

Store covered in the fridge for up to 1 week.

**Ingredients**

*Chocolate Cookie*

- 2 flax eggs (2 tablespoons (22g)
 flaxseed meal + 6 tablespoons (84ml) water)

- 2 'n ¼ cups (338g) almonds

- ½ teaspoon baking soda

- ½ cup (100g) light tasting olive oil

- 1 cup (108g) cacao powder

- ½ cup (169g) maple syrup

- 1 teaspoon vanilla extract

*Peanut Butter Filling*

- ¾ cup (121g) cashews, **soaked 4 hours or overnight**

- ½ cup (100g) full fat coconut cream, **refrigerate overnight**, use hardened cream at top of can

- ⅓ cup 'n ¼ cup (153g) peanut butter, use all natural kind- no added sugar or oil

- ¼ cup 'n 1 tablespoon (97ml) maple syrup

- 1 teaspoon vanilla extract