

Southern Moon Pies

Oscar · 28/09/2024

**Prep Time**

38 mins

Difficult

Medium

Servings

24

Description

Now you can make this Southern favorite at home Full of chocolate and marshmallow goodness Vanilla extract may be substituted with coconut or mint extract

Ingredients

- - ½ cup butter
- softened - 1 cup white sugar - 1 egg - 1 cup evaporated milk - 1 teaspoon vanilla extract - 2 cups all-purpose flour - ½ teaspoon salt - ½ cup unsweetened cocoa powder - 1 ½ teaspoons baking soda - ½ teaspoon baking powder - ½ cup butter
- softened - 1 cup confectioners' sugar - ½ teaspoon vanilla extract - 1 cup marshmallow creme

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Lightly grease a cookie sheet. To Make Cookie Crusts: In a large mixing bowl
2. cream together 1/2 cup butter or margarine and white sugar. Add egg
3. evaporated milk
4. and vanilla. Mix well. In a separate bowl
5. mix together flour
6. salt
7. cocoa powder
8. baking soda
9. and baking powder. Add flour mixture slowly to sugar mixture while stirring. Mix just until all ingredients are combined. Drop the dough onto greased cookie sheet by rounded tablespoonfuls. Leave at least 3 inches in between each one; dough will spread as it bakes. Bake in preheated oven for 6 to 8 minutes
10. until firm when pressed with finger. Allow to cool at least one hour before filling. To Make Marshmallow Filling: In a medium mixing bowl
11. blend together 1/2 cup butter or margarine
12. confectioners' sugar
13. flavored extract
14. and marshmallow creme. Mix until smooth. Assemble pies by spreading 1 to 2 tablespoonfuls of filling on flat side of a cookie crust
15. then covering filling with flat side of another cookie crust.