



Fat Tires

Yields: 8-10 cookie sandwiches

Total time: 30 minutes

A day making all the right moves (and maybe some wrong ones) means you gotta make a sweet dessert to finish things off. We love bringin' this in the rig when we hit the trails, but it works well for kids after school, or a great little bite on your back deck or by the pool. There's the usual suspects (all of which we're guilty of loving), like ice cream, cookies and a good ol' cake, too. This time though, we go to the way-back machine and dig through the archives to get a real classic, just like an old school 4-wheel drive you always wanted to push around.

Remember them big ol' tires? We got two fluffy chocolate cookie pillows surrounding a creamy, stabilized icing stuffing that makes ya say whoopie! Inspired by the big ol' super swamper on a late 80's jeep we used to roll on, our take on the classic whoopie pie is just as heavenly. This one is sturdier so it won't fall apart in your cooler, and more importantly, in your hands..

Ingredients for Cookies

- 1 box brownie mix (these are usually 19.8 oz)
- ¼ C all-purpose flour
- ¼ C vegetable oil
- 2 eggs
- 3 Tbsp water
- 1 C semi-sweet chocolate chips

Directions for Cookies

- Preheat your oven to 350 degrees
- Use cooking spray to grease a large cookie sheet, but go light on it
- Mix dry ingredients evenly first in a large mixing bowl
- Add eggs, water and oil and mix again
- After mixing evenly, stir in the chocolate chips
- Make spoonfuls of 2-3 Tbsp of dough for each cookie
- Drop the spoons of dough 2 inches apart on baking sheet
- Bake for 9 minutes until just set
- Take cookies out of the oven, let rest for 2-3 minutes
- Remove to wire rack to cool completely

Ingredients for Stabilized Whipped Icing

- 5 Tbsp flour
- 1 C whole milk
- 1 C room temperature butter
- 1 C sugar
- 1 tsp pure vanilla extract

Directions for Stabilized Whipped Cream Filling



- Cook flour and milk until it forms a stiff paste, and make sure it isn't undercooked
- In a metal mixing bowl, using an electric mixer and cream the butter, sugar and vanilla
- Add the flour/milk mixture, beating it with the mixers until it looks like whipped cream

Directions Overall

- Take 2 cooled cookies, and an 1/8 C of the filling, and make a sandwich
- Roll on to cookie heaven