

Classic Vanilla Whoopie Pies



Easy

Whoopies are the latest US hot baking trend to hit the UK. The pies are filled with creamy buttercream and then decorated with colourful sprinkles. Perfect for family picnics and impressing your friends at afternoon tea.

Makes 8 large or 16 individual Whoopies

Ingredients

For the Vanilla Cakes

125g (4oz) butter or margarine, softened
200g (7oz) caster sugar
1 large egg, beaten
A few drops of Dr. Oetker Natural Vanilla Extract
450g (14oz) plain flour
1/4 tsp Dr. Oetker Bicarbonate of soda
1/2 tsp salt
Approx 250ml (9fl.oz) low fat buttermilk

For the Topping

150g (5oz) icing sugar
Dr. Oetker Sugar Strands or Hundreds & Thousands to decorate

For the Pink Buttercream Filling

150 (5oz) unsalted butter, softened
250g (9oz) icing sugar
A few drops of Pink Food Colouring

Method

1. Preheat oven to 180°C (160°C fan oven, 350°F, Gas Mark 4). Line 2 of 3 baking trays with greaseproof paper. First make the cakes. In a mixing bowl, cream the butter or margarine and sugar together until pale and creamy then beat in the egg and add the Natural Vanilla Extract.
2. Sift the flour, Bicarbonate of Soda and salt into another bowl. Gradually





add spoonfuls of the flour mixture, mixing well after each addition, along with sufficient buttermilk to make a smooth, thick cake mixture – Note: You may not require all the buttermilk.

3. Using a 5cm (2in) diameter ice cream scoop, drop 6 to 8 scoops of the mixture on to each baking tray, spaced well apart to allow room for spreading. Baking in the oven for 12-14 minutes until risen, lightly golden and firm to the touch. Cool for 5 minutes on the trays before transferring to a wire rack to cool completely.

4. For the topping, sift the icing sugar into a mixing bowl and add a few drops of Natural Vanilla Extract. Gradually add 5 to 6 tsp warm water to make a smooth, spreadable icing. Spread thickly over the peaked side of half the cold cakes. Sprinkle with your favourite sprinkles and leave to set.

5. For the filling, put the butter into a mixing bowl and beat until soft. Gradually sieve in the icing sugar, beating well after each addition, to make a smooth, spreadable icing and add the Pink Food Colouring. Either spoon the filling into a piping bag fitted with a plain 1/2cm nozzle and pipe over the flat side of the remaining pie halves, or alternatively spread thickly using a knife.

6. To serve, when the iced pie tops are set, carefully sandwich them on to the filled pie halves and enjoy!

Cooks Tip: Instead of making your own topping use Dr. Oetker Fairy Cake Icing. Ready to pour icing straight from the sachet.

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