

Double Chocolate 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 Chocolate Cakes

125g (4oz) butter or margarine, softened
200g (7oz) caster sugar
1 large egg, beaten
400g (14oz) plain flour
50g (2oz) cocoa powder
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
1 tsp cocoa powder
Dr. Oetker Chocolate Stars

For the Chocolate Buttercream Filling

150 (5oz) unsalted butter, softened
250g (9oz) icing sugar
1 tbsp cocoa powder
A few drops of Dr. Oetker Natural Vanilla Extract

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 .

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2. Sift the flour, cocoa powder, 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 and cocoa powder into a mixing bowl. 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 Chocolate Stars 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 and cocoa powder, beating well after each addition, to make a smooth, spreadable icing. Add the Natural Vanilla Extract to flavour. 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: If you can't get hold of buttermilk you can make your own by adding 1 tbsp lemon juice or white wine vinegar to milk and leave to stand for 5 minutes.

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