

Pink Whoopie Pies



Easy

Pink Whoopie Pies

Makes 8 large or 16 individual Whoopies

Ingredients

For the Pink Cakes

125g (4oz) butter or margarine, softened
200g (7oz) caster sugar
1 large egg, beaten
A few drops of Dr. Oetker Natural Vanilla Extract
A few drops of Pink Food Colouring
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 Soft Silver Pearls
Dr. Oetker Glimmer Sugar

For the Vanilla Buttercream Filling

150 (5oz) unsalted butter, softened
250g (9oz) icing sugar
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 add the Pink Food Colouring, beaten egg and 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. 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 Soft Silver Pearls & Glimmer Sugar 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. 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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