



GREEN WHOOPIE PIES



QimiQ BENEFITS

- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

INGREDIENTS FOR 10 PORTIONS

80 g Granulated sugar

15 g Cocoa powder

105 g All purpose flour

3 g Baking soda

0.5 g Salt

20 g Whole egg(s)

35 g Vegetable oil

0.5 g Vanilla extract

130 g QimiQ Classic, unchilled

2 g Peppermint extract

FOR THE FILLING

480 g QimiQ Whip Pastry Cream, chilled

225 g Sugar

2 g Vanilla extract

30 g Lemon juice

10 g Peppermint extract

Green food colouring

METHOD

1. Pre-heat the oven to 175° C (conventional oven).
2. Sift the sugar, cocoa powder, flour, baking soda and salt together. Whisk QimiQ Classic smooth.
3. Whisk the egg, oil, vanilla, QimiQ Classic, peppermint and dry ingredients together at top speed until smooth.
4. Using a #70 scoop, place approx. 20 heaps (á 15 g), onto baking sheets lined with baking paper.
5. Bake in the hot oven for approx 8-10 minutes. Allow to cool.
6. For the filling, lightly whip the cold QimiQ Whip and sugar until the required volume has been achieved, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
7. Add the vanilla, lemon juice, peppermint and colouring and whip for a further 30 seconds.
8. Sandwich 2 of the whoopie discs together with the filling to make 10 whoopie pies.