



CINNAMON WHOOPIE PIES WITH GRAND MARNIER



QimiQ BENEFITS

- Baked goods remain moist for longer
- Longer presentation times without loss of quality
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



Tips

INGREDIENTS FOR 10 PORTIONS

FOR THE SPONGE

130 g	QimiQ Cream Base
80 g	Sugar
105 g	Flour
3 g	Baking powder
5 g	Cocoa powder
10	Cinnamon
1 g	Salt
35 ml	Sunflower oil
20 g	Egg(s)
2 g	Vanilla extract

FOR THE CREAM

250 g	QimiQ Whip Pastry Cream, chilled
80 g	Sugar
20 ml	Grand Marnier
1	Cinnamon
60 ml	Orange juice
10 g	Orange zest
80 g	VBC butter
60 g	Orange(s), peeled, cut into pieces
0.5	Orange(s), Zest

METHOD

1. Preheat the oven to 180 °C (air circulation).
2. For the sponge: sieve the sugar with the flour, baking powder, cocoa powder, cinnamon and salt.
3. Mix the QimiQ Sauce Base with the oil, eggs and vanilla extract. Add the dry ingredients and mix until it becomes a smooth dough.
4. Using a scoop place approx. 20 heaps onto a baking sheet lined with baking paper. Bake in the preheated oven for approx. 8-10 minutes. Allow to cool.
5. For the cream: lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the Grand Marnier, cinnamon, orange juice and orange zest and continue to whip until the required volume has been achieved. Quickly fold in the melted VBC butter. Fold in the orange pieces.
7. Pipe the cream onto 10 of the patties and place the remaining patties on top. Allow to chill for approx. 4 hours.