



# GREEN WHOOPIE PIES



## QimiQ BENEFITS

- Quick and simple preparation
- Real dairy cream product, cannot be over whipped
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>80 g</b>	Granulated sugar
<b>15 g</b>	Cocoa powder
<b>105 g</b>	All purpose flour
<b>3 g</b>	Baking soda
<b>0.5 g</b>	Salt
<b>20 g</b>	Whole egg(s)
<b>35 g</b>	Vegetable oil
<b>0.5 g</b>	Vanilla extract
<b>130 g</b>	QimiQ Classic, room temperature
<b>2 g</b>	Peppermint extract

## FOR THE FILLING

<b>480 g</b>	QimiQ Whip, chilled
<b>225 g</b>	Sugar
<b>2 g</b>	Vanilla extract
<b>30 g</b>	Lemon juice
<b>10 g</b>	Peppermint extract
	Green food coloring

## METHOD

1. Pre-heat the oven to 350° F (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 0.5 oz), onto parchment lined sheet pans.
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 coloring and whip for a further 30 seconds.
8. Sandwich 2 of the whoopie discs together with the filling to make 10 whoopie pies.