



EMOJI WHOOPIE PIES



QimiQ **BENEFITS**

- Baked goods remain moist for longer
- Quick and easy preparation



INGREDIENTS FOR 10 SERVINGS

FOR THE PASTRY

300 g	QimiQ Sauce Base
1 tbsp	Vinegar
200 g	Butter, softened
3	Egg yolk(s)
1.2 g	Yellow food coloring
2 g	Vanilla extract
400 g	AP Flour, plain
8 g	Baking soda
3	Egg white(s)
250 g	Powdered sugar
1 pinch(es)	Salt
250 g	QimiQ Whip
200	Greek style yogurt
150	Raspberries, frozen
4	Sugar

METHOD

1. Preheat the oven to 350 °F (conventional oven).
2. For the pastry: mix the QimiQ Sauce Base with the vinegar, melted butter, egg yolk, food colouring and vanilla extract.
3. Combine the flour with the baking soda and mix into the QimiQ mixture.
4. Whisk the egg whites with the powdered sugar and salt until stiff.
5. Place small heaps onto a baking sheet lined with baking paper and bake in the preheated oven for approx. 12-14 minutes. Allow to cool.
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