



# 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

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

#### FOR THE CREAM

<b>250 g</b>	QimiQ Whip, chilled
<b>80 g</b>	Sugar
<b>20 ml</b>	Grand Marnier
<b>1</b>	Cinnamon
<b>60 ml</b>	Orange juice
<b>10 g</b>	Orange zest
<b>80</b>	Butter
<b>60 g</b>	Orange(s), peeled, cut into pieces
<b>0.5</b>	Orange(s), Zest

## METHOD

1. Preheat an oven to 350 °F (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 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.