



Whoopie Pies

20'

Hands on

30''

Hands off

50'

Cook Time

15

Portion(s)

2

Difficulty



Method

- Place the oven rack in the middle of the oven and preheat to 180* C (350* F) Fan.
- Line 5 large baking pans with parchment paper.
- Beat the margarine and sugar in a mixer on high speed for 4-5 minutes, using the whisk attachment, until light and very fluffy. Add the egg yolks, one at a time, waiting for each yolk to become completely incorporated before adding the next. Then add 1 teaspoon vanilla extract.
- Sift the cocoa powder, baking powder, baking soda and flour into a bowl.
- Add 3 tablespoons of the flour mixture to the mixer and all of the milk. Beat until completely combined. It might seem as if the mixture has split but don't worry, this is how it should be.
- Add another 3 tablespoons and beat until it is completely incorporated. Continue adding the flour mixture in batches so that the butter does not form lumps and will dissolve completely. When you have added the final batch, beat just a little, remove the mixer's bowl and gently fold in with a spatula.
- Transfer cookie dough to a piping bag. Pipe out small circles of dough, leaving about 7 cm between each circle (each baking pan should hold 6 cookies).
- Bake one baking pan at a time, for 8-10 minutes, until the cookies have risen slightly, and spread but are still soft.
- When ready, remove each pan from the oven and set it aside to cool for 10 minutes. Carefully transfer the cookies to a wire rack and allow them to cool completely.
- Repeat the same process for the remaining cookie dough. You will need 5 baking pans, total.

For the vanilla filling

- Beat the butter and cream cheese in a mixer.
- Add the icing sugar and vanilla. Beat for 2-3 minutes, until the mixture becomes light and fluffy. Refrigerate the filling for ½ an hour, until it becomes firm.

Ingredients

For cookie dough

- 240 g all-purpose flour
- 5 tablespoons cocoa powder
- 1 ½ teaspoons baking powder
- 1 teaspoon baking soda
- 120 g margarine, at room temperature
- 200 g granulated sugar
- 2 egg yolks
- 1 teaspoon vanilla extract
- 1 cup milk 3.5% fat

For vanilla filling

- 500 g cream cheese
- 125 g butter, at room temperature
- 250 g icing sugar
- 2 packets vanilla powder

For lemon filling

- 500 g cream cheese
- 125 g butter, at room temperature
- 250 g icing sugar
- 2 packets vanilla powder
- grated zest from 1 lemon
- ½ teaspoon lemon extract

For chocolate filling

- 450 g icing sugar
- 110 g butter
- 250 g heavy cream 35% fat
- 2 teaspoons vanilla extract
- 200 g dark chocolate couverture

For cinnamon filling

- 400 g cream cheese, at room temperature
- 100 g butter, at room temperature
- 50 g honey
- 20 g icing sugar
- 1 teaspoon ground cinnamon

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Nutrition information per portion

For the lemon filling

- Beat the butter and cream cheese in a mixer.
- Add the icing sugar, vanilla, lemon zest and lemon extract. Beat for 2-3 minutes, until the mixture becomes light and fluffy. Refrigerate the filling for ½ an hour, until it becomes firm.

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|---------------------------|--------------------------|------------------------------|----------------------------|
| 311 Calories (kcal) | 22.5 Total Fat (g) | 13.3 Saturated Fat (g) | 20.3 Total Carbs (g) |
| 16% | 32% | 67% | 8% |

For the chocolate filling

- Beat the icing sugar and cocoa powder in a mixer on low speed, using the paddle attachment. Add the butter in small pieces.
- Add the vanilla and slowly add the heavy cream, until you create a glaze that you can spread between the cookies. (If the filling is too runny, refrigerate for 30 minutes before using.)

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|-----------------------|-----------------------|------------------|-----------------------|
| 12.3 Sugars (g) | 5.3 Protein (g) | 3.1 Fibre (g) | 0.52 Sodium (g) |
| 14% | 11% | 12% | 9% |

For the cinnamon filling

- Beat the cream cheese and butter in a mixer, until the butter has broken down completely. (It is necessary that both ingredients are at room temperature before using.)
- Add the icing sugar while beating. Add the honey and beat until completely incorporated.
- If the mixture is too soft, refrigerate until it becomes firm.

To assemble

- Transfer whichever filling you want to use to a piping bag.
- Pipe the filling onto half of the cookies and cover with the rest to make sandwich cookies.