



# Classic Vanilla Whoopie Pies

8 servings



Easy

up to 40 Min.



## Ingredients:

### For the Cakes:

125 g Butter (4 oz) or Margarine, Softened  
200 g Caster Sugar (7 oz)  
3 ml Dr. Oetker Madagascan Vanilla Extract (2-3 drops)  
450 g Plain Flour (14 oz)  
about 1 g Dr. Oetker Bicarbonate of Soda ( $\frac{1}{4}$  tsp)  
about 2.5 g Salt ( $\frac{1}{2}$  tsp)  
about 250 ml Buttermilk (9 fl.oz)  
1 Large Egg Beaten

### For the Filling:

150 g Unsalted Butter (5 oz) Softened  
250 g Icing Sugar (9 oz)  
Dr. Oetker Pink Extra Strong Food Colour Gel

### For the Topping:

150 g Icing Sugar (5 oz)  
Dr. Oetker Hundreds and Thousands

## 1 Classic Vanilla Whoopie Pies:

Preheat oven to 180°C (160°C Fan, Gas Mark 4). Line 2 of 3 baking trays with greaseproof paper. First make the cakes. In a mixing bowl, cream the butter or margarine and sugar together until pale and creamy then beat in the egg and add the Vanilla Extract.

- 2 Sift the flour, Bicarbonate of Soda and salt into another bowl. Gradually add spoonfuls of the flour mixture, mixing well after each addition, along with sufficient buttermilk to make a smooth, thick cake mixture - Note: You may not require all the buttermilk.
- 3 Using a 5cm (2in) diameter ice cream scoop, drop 6 to 8 scoops of the mixture on to each baking tray, spaced well apart to allow room for spreading. Baking in the oven for 12-14 minutes until risen, lightly golden and firm to the touch. Cool for 5 minutes on the trays before transferring to a wire rack to cool completely.
- 4 For the topping, sift the icing sugar into a mixing bowl and add a few drops of Vanilla Extract. Gradually add 5 to 6 tsp warm water to make a smooth, spreadable icing. Spread thickly over the peaked side of half the cold cakes. Sprinkle with your favourite sprinkles and leave to set.



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- 5 For the filling, put the butter into a mixing bowl and beat until soft. Gradually sieve in the icing sugar, beating well after each addition, to make a smooth, spreadable icing and add a few drops of Pink Gel Food Colour until desired colour is achieved. Either spoon the filling into a piping bag fitted with a plain  $\frac{1}{2}$  cm nozzle and pipe over the flat side of the remaining pie halves, or alternatively spread thickly using a knife.
  
- 6 To serve, when the iced pie tops are set, carefully sandwich them on to the filled pie halves and enjoy!

**1 serving = 205g**



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