



CHOCOLATE WHOOPIE PIE

Servings: 8

When I learned what a Chocolate Whoopie Pie was, I couldn't wait to make them. A chocolate cake sandwich with a peanut butter cream middle? Now I see why they call it a whoopie pie! That's what I said when I ate my first one! Whoopie!

INGREDIENTS:

1/2 cup	SCS Unsalted Butter (softened)
200g	Sunshine Plain Flour
70g	Unsweetened Cocoa Powder
1 tsp	Baking Powder
1/2 tsp	Baking Soda
1/2 tsp	Salt
1/2 cup	Packed SIS Soft Brown Sugar
1/2 cup	Packed SIS Fine Grain White Sugar
1	Egg
1 tsp	Vanilla Extract
1/4 cup	Buttermilk
1/2 cup	Coffee (cooled)

Peanut Butter Cream

1/4 cup	SCS Unsalted Butter
300g	Peanut Butter
1/4 cup	SIS Icing Sugar

1. Preheat oven to 175°C.
2. Sift and whisk together flour, cocoa, baking powder, baking soda and salt.
3. With an electric whisk, cream butter and both sugars in a large mixing bowl until light and fluffy.
4. Beat in the egg and vanilla extract until combined.
5. In a smaller bowl, mix the coffee and buttermilk together until combined.
6. Add half of the flour mixture and half of the buttermilk mixture to the egg batter. Beat on low until incorporated. Repeat with remaining flour and milk and beat until combined.
7. Drop tablespoons of the batter onto a lined baking sheet, and bake for about 10 minutes each or until whoopie pies spring back when pressed gently.
8. Let them cool completely before piping / spreading the Peanut Butter Cream on the flat side; sandwich two pieces to complete your whoopie pies.
9. Make the Peanut Butter Cream - With an electric mixer, whisk all the ingredients in a clean mixing bowl until combined.