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# cornish whoopie pies

We like them little so have opted for mini-whoopies



- 100g butter, softened
- 185g unrefined light muscovado sugar
- 1 egg
- 35g cocoa
- 300g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp baking powder
- A pinch of salt
- 1 tsp vanilla extract
- 100-125ml milk

Preheat fan oven to 180°C / Fan oven 160°C / 300°F, Gas Mark 3. Lightly grease baking sheets.

In a large bowl, cream together the butter, sugar, and egg. In another bowl, sieve and combine cocoa, flour, bicarbonate of soda, baking powder, and salt.

In a small bowl, stir the vanilla extract into the milk. Add the dry ingredients to the butter mix, alternating with the milk mixture; beating until smooth.

Drop batter using two spoons (to make 20-30 halves or 10-15 Whoopies when filled with cream) onto the prepared baking sheets. With the back of a spoon spread batter into 5cm / 2-inch circles, leaving approximately 4cm / 2 inches between each cake. Bake for 15 minutes or until they are firm to the touch. Remove from oven and let cool completely on a wire rack.

When the cakes are completely cool, spread the flat side (bottom) of one chocolate cake with a generous amount of Rodda's Cornish Clotted Cream. Top with another cake, pressing down gently to distribute the filling evenly. Repeat to make 10-15 whoopies.

Decorate in your own individual style.

*Time: Preparation: 10 minutes Cooking: 15 minutes*

*Makes: 20-30 halves so that's 10-15 filled Whoopies*

## **products used**

milk (<https://www.roddas.co.uk/things-we-make/product/milk/>)

<https://www.roddas.co.uk/recipes/recipe/cornish-whoopie-pies/>

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