

WHOOPIE PIES

Whoopie Pies originated in New England in America. The fable is that the men would shout "whoopie" when the womenfolk would bring them out to them in the fields!

INGREDIENTS

125g softened butter
1 cup brown sugar
1 egg
1 tsp vanilla extract
300ml buttermilk
2 cups of plain flour (sifted)
1/2 cup dutch cocoa
1 tsp bicarb soda

CREAM CHEESE FROSTING

250g philadelphia light cream cheese
1.5 cups icing sugar
1.5 tsp vanilla extract
Beat cream cheese, icing sugar and vanilla extract until smooth to make the frosting. Refrigerate.

TO MAKE PIES

Preheat the oven to 200c. Cream the butter and add the sugar and beat until the mixture is very pale. Whisk the egg, vanilla and buttermilk together and add in alternate batches with the mixed sifted flour, cocoa and bicarb soda. Don't over mix. Using a dessert spoon, dollop onto a lined baking tray. You are aiming for about 24. This will make 12 pies. Bake for 8 minutes and let them cool on a tray. Remove and place them on a wire rack. When they are completely cold sandwich them with the cream cheese frosting.

The finished product should be sticky, stiff and lumpy and the cross between a muffin and a biscuit.