

DISPLAY CONDITIONS

## OVERVIEW

11-061

| INGREDIENTS |  |  |
| :--- | ---: | :--- |
| Group Pie |  |  |
| Ingredient | KG | $\%$ |
| BAKELS MUFFIN MIX | 0.250 | 100.00 |
| Water | 0.038 | 15.00 |
| Eggs | 0.063 | 25.00 |
| BAKELS SHORTENING | 0.025 | 10.00 |
| Glucose | 0.050 | 20.00 |
| Quick-cooking oats | 0.025 | 10.00 |

Total Weight: 0.450

## OATMEAL WHOOPIE PIE

## Room Temperature



## CATEGORY

Desserts, Specialty

FIIISHED PRODUCT

Dessert, Pie

## Group Filling

| Ingredient | KG |
| :--- | ---: |
| Icing Sugar | 0.050 |

Evaporated Milk ..... 0.007
Butter ..... 0.022
BRITE VANILLA EXTRA STRENGTH ..... 0.000

Total Weight: 0.079

Yield: 30 sandwiches $\times 15 \mathrm{~g}$

## MEHHOD

## How to do it:

Pie:

1. Combine Bakels Muffin Mix, Bakels Shortening and glucose in a mixing bowl. Using a paddle, mix on low speed for 30 seconds.
2. Add water and eggs. Shift to medium speed and mix for 3 minutes. Scrape down.
3. Mix further for 1 minute.
4. Fold in quick-cooking oats.
5. Drop 1 teaspoonful of the batter onto a greased flat tray.
6. Bake at $190^{\circ} \mathrm{C}$ for $12-15$ minutes.
7. Cool and apply filling in between two pieces of whoopie pie.

Filling:

1. Place butter in a bowl and cream until soft.
2. Add the icing sugar gradually with enough milk to give a spreading consistency.
3. Add Brite Vanilla Extra Strength and blend until combined.
