

OATMEAL WHOOPIE PIE

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	

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 x 15g

METHOD

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°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.



Room Temperature



Desserts, Specialty



FINISHED PRODUCT

Dessert, Pie