

RED VELVET WHOOPIE PIES

OVERVIEW

14-003

INGREDIENTS

Group Whoopie pie

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.200	100.00
Eggs	0.050	25.00
BAKELS SHORTENING	0.020	10.00
Water	0.030	15.00
Total Weight: 0.300		

Group Filling

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.200	-
APITO PEPPERMINT PASTE	0.001	0.50
Cashew nuts (chopped, lightly roasted)	0.020	-
Total Weight: 0.221		

Yield: 35 piece, 3-4cm diameter

METHOD

How to do it:

1. Place all ingredients in a mixing bowl.
2. Using a paddle, mix on low speed for 1 minute.
3. Scrape down the sides and bottom of the mixing bowl. Mix on low speed for another 3 minutes.
4. Put the mixture in a piping bag.
5. Pipe the mixture on a silicone sheet, measuring about 4cm in diameter.
6. Bake at 180°C for 15-20 minutes.
7. Set aside and cool.
8. Apply filling in between two whoopie pies.

Filling

1. Mix all the ingredients together.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Pie