



PREP: 30 min  
COOK: 12 min  
SERVES: 12-16

## Choc peppermint whoopie pies

Ever had a whoopie pie? Two cakey chocolate cookies, sandwiching a swathe of minty icing, it's like a cupcake sandwich!

### Ingredients

#### Cake

115g butter  
1 1/4 cups (200g) dark brown sugar  
1 tsp Queen Organic Vanilla Bean Extract  
1 large egg  
1 3/4 cups + 2 tbsp (280g) plain flour  
1/3 cup + 1 tbsp (50g) cocoa powder  
1 1/4 tsp baking soda  
1/4 tsp salt  
225ml buttermilk

#### Filling

600g white chocolate

### Method - Cake

#### STEP 1

Preheat oven to 170C (fan-forced) and line 4 large baking sheets with baking paper.

#### STEP 2

Place the butter, sugar and vanilla in the bowl of an electric mixer and beat until light and fluffy. Add the egg and mix in. Sift flour, cocoa, baking soda and salt into the butter mixture and mix again to combine. Add the buttermilk and mix it in.

#### STEP 3

Use an ice-cream scoop to place scoops of batter on the prepared trays leaving at least 5 cm between each scoop for spreading.

#### STEP 4

Bake for 10-12 minutes or until firm to touch then remove from the oven and cool on a wire rack.

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## Ingredients

200ml cream

1/2 teaspoon Queen Peppermint Extract

few drops of Queen Green Food Colour

60g unsalted butter at room temperature and cut into small cubes

## Method - Filling

### STEP 1

Place the chocolate and cream in a microwave safe bowl and microwave on high for 2 minutes. Let it cool for a couple of minutes and then whisk until smooth and lump free. (If necessary reheat further in the microwave for bursts of 30second to 1 minute to remove/melt all lumps.) Whisk in the peppermint extract and green food colour.

### STEP 2

Cover and allow the ganache to set – a couple of hours, or overnight. When set, use an electric mixer to mix the ganache and butter at high speed for a couple of minutes until light and fluffy. Make sure all the butter is incorporated and no little lumps are left.

### STEP 3

Use a piping bag fitted with a star tip to pipe icing into half the cakes then place another cake on top to form the whoopie pie.

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