



PREP: 20 min
COOK: 15 min
SERVES: 12

Blue velvet whoopie pies

Ok, so these don't exactly taste blue in any way, but sometimes a little blue velvet is exactly what you need! And these tender cookie-cakes sandwiched with cream cheese icing taste amazing anyway!

Ingredients

Cake

- 115g butter softened
- 1 1/4 cups (200g) soft dark brown sugar
- 1 tsp Queen Vanilla Bean Paste
- 1 large egg
- 1 3/4 cup + 2 tbsp (280g) white plain flour
- 1/3 cup (50g) cocoa powder
- 1 1/4 tsp bicarbonate of soda
- Pinch of salt
- 225ml buttermilk
- 2 tsp Queen Blue Food Colour Gel
- 1 tbsp butter, softened

Method - Cake

STEP 1

Pre-heat oven to 170C (fan-forced). Line two baking trays with baking paper.

STEP 2

Using an electric mixer beat the butter and sugar until thick and creamy. Add the egg and mix until combined.

STEP 3

Add the sifted flour, cocoa, salt and bicarbonate of soda and mix then mix in the buttermilk and food colouring.

STEP 4

Using an ice-cream scoop, spoon blobs of batter onto the baking trays leaving 3cm between them. Smooth out the tops with the back of a spoon so they're the same height all over.

STEP 5

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Ingredients

1/2 tsp Queen Natural Vanilla Extract
1 tbsp cream cheese
1 cup (150g) icing sugar
Extra icing sugar to serve

Filling

1 tbsp butter, softened
1/2 tsp Queen Natural Vanilla Extract
1 tbsp cream cheese
1 cup (150g) icing sugar
Extra icing sugar to serve

Method - Cake

Bake for 10-12 minutes or until firm. Leave them to rest on the trays for 5 minutes before transferring to a wire rack to cool.

Method - Filling

STEP 1

Meanwhile, make the icing. Using an electric mixer, beat the butter, vanilla extract and cream cheese until smooth.

STEP 2

Add the icing sugar a little at a time and mix until it is light and fluffy. If the icing is too thick, add a little water to thin it.

STEP 3

Flip half the cakes over so they are facing bottom up and spread with icing then sandwich another cake on top. Dust with icing sugar to serve.

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