Red Velvet Whoopie Pies



Ingredients >

For the pies

- 190g caster sugar
- ▶ 115g butter
- 2 large eggs
- 60ml vegetable oil
- 1tsp vanilla bean paste
- 1 tbsp red food colouring
- 360g plain flour
- 60g cocoa powder
- 1 tsp baking powder
- 1 tsp bicarbonate of soda
- 1/2 tsp salt
- > 350ml milk

For the marshmallow filling

- 3 eggs whites only
- 2 tbsp liquid glucose
- 2 tbsp com syrup
- 150g fondant icing sugar
- 1 tsp vanilla extract
- Handful of mini marshmallows





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Method ▶



- Pre heat oven to 185C.
- Using a stand mixer fixed with a paddle attachment, cream the sugar and butter together, then add the eggs one at a time.
- Add oil, vanilla bean paste and food colouring to make a wet mixture.
- In a separate bowl mix together all of the dry ingredients to make a dry mixture.
- Add half of the dry mixture to the wet mixture, as well as half of the milk and mix to combine.
- Add the remaining dry mixture and the remaining milk making sure all the ingredients are fully combined. Check that it is all red with no streaks or pockets of flour.
- Place a plain nozzle into a piping bag, snip off the end and place a clothes peg just above the nozzle to stop the mixture running out.
- Place the mixture carefully into the piping bag; remove clothes peg and pipe 12 equal circles onto a prepared baking sheet.
- Cook for 17 minutes and when the pie circles are cooked, remove from the oven and allow to cool on baking trays.
- To make the marshmallow fluff, whisk the egg whites in a metal bowl using a stand mixer.
- ▶ When the whites are frothy add the glucose, vanilla extract and the corn syrup; continue to whisk.
- ▶ Keep whisking and gradually add the icing sugar to make a thick and shiny meringue.
- ▶ Place marshmallow fluff into a piping bag fitted with a metal star nozzle.
- When the whoopees are totally cool pipe a swirl of marshmallow onto the flat side of the circles, and then place a few mini marshmallows on top and sandwich together with another circle.
- Repeat until you have 6 completed whoopee pies.



