



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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