



PREP: 20 min
COOK: 12 min
SERVES: 12

Vanilla Whoopie Pies

Sometimes a perfect mouthful of cake is exactly what you need. And these whoopies, made of two little tender cake-cookies, sandwiched with vanilla buttercream and rimmed with pretty soft sugar pearls are just that!

Ingredients

115g butter softened
1 1/4 cup (200g) soft brown sugar
1 tsp Queen Vanilla Bean Paste
1 large egg
2 cups (300g) white plain flour
1 1/4 tsp bicarbonate of soda
Pinch salt
225ml buttermilk

Buttercream

80g butter
1 tsp Queen Vanilla Bean Paste
2 cups (300g) icing sugar

Method

STEP 1

Pre-heat the oven to 170C fan-forced and line two baking trays with baking paper.

STEP 2

With an electric mixer, or hand-held mixer, beat the butter, sugar and Vanilla Bean Paste until thick and creamy. Add the egg and mix until combined.

STEP 3

Using a spoon, mix through the sifted flour, salt and bicarb soda then mix in the buttermilk.

STEP 4

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Ingredients

1 tsp milk
Sugar pearls, to decorate

Method

Use an ice-cream scoop to spoon scoops of batter onto the baking trays making sure you leave a few centimetres between each scoop. Smooth out the tops with your finger (or use the back of a spoon) and even them out so they're the same height all over.

STEP 5

Bake for 10-12 minutes or until they're firm then transfer to a wire rack to cool.

Method - Buttercream

STEP 1

To make the filling, beat the butter until smooth, creamy and pale and then beat in the vanilla extract.

STEP 2

Gradually add the icing sugar and slowly mix until combined. Add milk a teaspoon at a time until you reach a spreadable consistency.

STEP 3

Spread half of the cakes with icing on the flat side and sandwich them together with an un-iced cake. Decorate with soft sugar pearls and dust with icing sugar.

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