

## Chocolate Whoopie Pies

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### **WHOOPIES:**

200 g brown sugar  
100 g butter  
1 ea egg  
240 g pastry flour  
85 g black cocoa powder  
2 g baking soda  
5 g salt  
240 ml buttermilk  
5 ml vanilla paste

Cream butter and sugar together until light and fluffy. Add the egg.

Mix in dry ingredients, followed by the buttermilk and vanilla.

Pipe with size 13 – 14 piping tip, about toonie sized.

Bake at 180°C (°F) for 8 – 10 minutes.

### **FILLING:**

1000 g shortening  
600 g butter  
1000 g icing sugar  
800 g oreo crumbs

Mix shortening and butter together until smooth.

Add icing sugar, followed by oreo crumbs.

Pipe onto cooled whoopies, sandwiching two together with filling to make final product.