

———— THAW, FINISH, SERVE ————

Baked Whoopie Shells



Baked Whoopie Shells are the simplest way to make a wide variety of sweet delicious whoopie pies your customers will go crazy for!

ITEM #	FILLINGS FOR DONUTS AND MORE	Wt. oz.	Units	Pkg.
7518415	BNJO White Whoopie Pie Filling and Cake Icing	15	1	pail
ITEM #	BAKED WHOOPIE PIE SHELLS	Wt. oz.	Units	Pkg.
9511207	BNJO Baked Chocolate Whoopie Shells	1	108	case

Gross Case Weight: 8 Lb.
 Net Case Weight: 6.75 Lb.
 Dimensions: 15.9 x 13 x 7.5
 Ti/Hi: 8 x 6
 Cube: .89 Cf
 Storage: 0° or below
 Shelf Life Frozen: 364 days

MAKING FLAVORED FILLINGS

5 Cups White Whoopie Pie Filling, 2 Tbl. Flavored Instant Pudding, 2 tsp. Water

1. Mix Water & pudding into a thick paste.



2. Add paste to Whoopie Pie Filling and blend thoroughly.



Chocolate Caramel

Chocolate Whoopie Shells, Add
 Caramel pudding powder to filling,
 Heath Bar crumbles



Grasshopper

Chocolate Whoopie Shells,
 Mint filling



Chocolate Peanut Butter

Chocolate Whoopie Shells,
 Add Peanut Butter to Whoopie filling