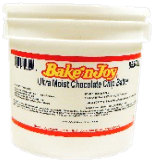




Scoop and Bake Whoopie Pies

PREPARATION



Gather items: Batter, filling, scoops, sheet pan, parchment liner

Flavored pudding mix and other options

INGREDIENTS

Full Batch

- 1 / 8 # pail BNJ Chocolate cake or muffin batter
- 2 cups flour

Small batch

- 1 lb. BNJ Chocolate cake or muffin batter
- 1 oz. Flour

Filling

- BNJ White Whoopie Pie Filling

INSTRUCTIONS

Pre heat convection oven to 325°F or conventional oven to 375°F .



1. Thaw batter and add flour.

2. Mix until smooth.

NOTE: Shells are baked when they spring back to the touch.



5. Turn shell over.

6. Add filling.

7. Top with second shell.

Scoop Size	Approximate Bake Time
.5 oz. = #70 stainless steel	6 - 8 mins
1 oz. = #30 black	8 - 10 mins
1.5 oz. = #24 red	10 - 15 mins

3. Scoop onto lined baking sheet.

4. Bake using guidelines above.



Gourmet Flavor Suggestions

MAKING FLAVORED FILLINGS

- 5 Cups White Whoopie Pie Filling
- 2 Tbl. Flavored Instant Jell-O Pudding
- 2 tsp. Water



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

1. Mix Water & pudding mix into a thick paste

FLAVOR COMBINATIONS AND FINISHING IDEAS

Boston Cream

Yellow cake batter, Vanilla pudding mix, Chocolate Dip



Grasshopper

Chocolate cake batter, Mint filling, Option: Sugar or Jimmies

Chocolate Caramel

Chocolate cake batter
Caramel pudding powder
Heath Bar crumbles



Double Chocolate

Chocolate cake batter
Chocolate Whoopie filling

Pumpkin

Pumpkin muffin batter
Cream Cheese Frosting added to Whoopie Filling



Chocolate Peanut Butter

Chocolate cake batter
Add Peanut Butter to Whoopie filling



Carrot Cake

Carrot muffin batter
Cream cheese filling
Option: Diced walnuts

Chocolate Peppermint

Chocolate cake batter, Mint flavor Crushed candy bits



Vanilla
Chocolate
Filling



Chocolate
Raspberry
Filling



Red Velvet Cream

Red Velvet cake batter
Cream cheese Frosting added to Whoopie filling