

**Bake'nJoy®**

———— 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. Lb.	Units	Pkg.
7518415	BNJO White Whoopie Pie Filling and Cake Icing	15 Lb.	1	pail
ITEM #	BAKED WHOOPIE PIE SHELLS	Wt. oz.	Units	Pkg.
9511207	BNJO Baked Chocolate Whoopie Shells	1 oz.	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