

Boston Cream Whoopie Pies

Whoopie Cake Ingredients:

- 1/2 pail (4 lb.) BNJ Yellow Pudding Cake Batter
- 1 cups AP flour

Filling Ingredients

- 5 cups White Whoopie Pie me Filling
- 2 Tbsp. Vanilla Jell-O Pudding
- 2 Tsp. water

Topping

- Chocolate Donut Dip/Frosting

Whoopie Cake Instructions:

- Remove BNJ Yellow Pudding Cake Batter and thaw according to instructions on pail night before.
- Pre heat convection oven 325°F or 375°F for conventional oven.
- Place desired amount of batter in bowl, add in flour. Mix until smooth.
- **Scoop #30 scoop (provided by client)** of batter 7 x 5 onto a lined sheet tray in a 7 x 5 configuration.
- Bake approximately 6 to 8 minutes. Rotate pan half way through baking.
- Remove from oven and let cool.

Filling and Finishing Instructions:

- In small bowl mix water & Jell-O into a smooth paste.
- Add paste into Whoopie Pie Filling and mix thoroughly.
- Turn shell over and scoop a level **# 16 scoop (provided by client)** of Whoopie Pie Filling onto shell.
- Add 2-3 Tbl chocolate donut dip on top shell.
- Wait until fully dry before merchandising!

