



Whoopie Pie

From Amish Country in Pennsylvania comes a regional and national bakery sensation – the Whoopie Pie!

Food historians believe that farmers would shout “whoopie” when they opened their lunch pail after a hard morning of work and discover this “black & white” taste treat. Those farmers’ wives were really onto something, and the rest of us can celebrate their hard work each time we try one of these delicious desserts.

Really, the Whoopie Pie is actually more of a “sandwich cake,” having two small cakes and a soft crème filling. The firm cake texture and sweet creamy filling provides plenty of delicious flavor and decadence.

And, yes, it has become a national craze with “Whoopie Pie Festivals” and “Whoopie Pie Eating Contests” in several locations throughout the country.

Discover the delicious and easy-to-prepare Whoopie Pie for your bakery.



BakeMark products used to make this item:

Westco Chocolate Crème Cake Mix - BakeMark Vanilla Buttercreme Icing - Westco Donut Coating Sugar

1. Assemble and Mix



2. Scoop And Bake



3. Pipe Filling Evenly



4. Assemble Second Half



Ingredients:

Westco Chocolate Crème Cake Mix	6 lbs. 4 oz.	Oil	1 lb. 14 oz.
High Gluten Flour	1 lb. 2 oz.	Water	8 oz.
Whole Eggs	2 lbs. 3 oz.	BakeMark Vanilla Buttercreme Icing RTU	

- 1 Mix Chocolate Crème Cake Mix, high gluten flour and whole eggs for 1 minute in low speed, then an additional 3 minutes in medium speed. Add the oil and water, mix for 1 minute in low speed, then scrape the bowl and mix an additional 2 minutes in low speed.
- 2 Portion batter onto lined sheet pans using #12 ice cream scoop. Allow enough space between each scoop for expansion during baking. Bake at 375°F in a conventional oven for 13 to 15 minutes.
- 3 Remove from oven and allow to cool. Flip baked halves so that the flat surface faces up, and pipe buttercreme icing evenly across the surface.
- 4 Place second half on filled surface and press to create adhesion. For variety, lightly dust with Donut Coating Sugar or drizzle dark ganache.

NOTE: Remember to bake exactly twice as many halves to create an even number of whole “Whoopie Pies.”

For more information, contact your BakeMark Sales Representative, call toll-free 866.232.8575, or visit us on the web at www.yourbakemark.com.

